

NASRANI MEAL

Syrian Christian Meal – 3-Course Festive Tasting Menu

£28.95 PER PERSON

18th of November – 24th of December, 2026

STARTERS (ASSORTED TASTING MENU)

CHEMMEN BUTTER FRY

Succulent prawns tossed in aromatic butter and spices.

KERALA STYLE PANEER PEPPER FRY

Golden paneer sautéed with shallots, curry leaves, green chilli and freshly crushed black pepper.

MAIN COURSE (ASSORTED TASTING MENU)

TURKEY ROAST

Juicy, tender turkey marinated in aromatic Kerala spices and slow-roasted to festive perfection.

KERALA STYLE TAMARIND CHICKEN

Succulent chicken simmered with roasted spices, curry leaves and tamarind for a rich, aromatic Kerala-style curry.

TELLICHERY FISH CURRY

Traditional Malabar fish curry with fragrant spices.

SALLI BOTI

Tender meat in a rich, tangy spiced tomato gravy, topped with crisp golden potato straws.

MURINGA ULLI THEEYAL

Tender drumsticks and shallots in a rich roasted coconut gravy, finished with tangy tamarind.

SPINACH AND CHICKPEA SAUTE'

Fresh spinach and chickpeas sautéed with garlic, curry leaves and aromatic South Indian spices.

FESTIVE ACCOMPANIMENTS

MALABAR GHEE RICE

Fragrant basmati rice cooked in golden ghee with aromatic whole spices.

VATTAYAPPAM

Soft, delicately sweet steamed rice cake enriched with coconut.

DESSERT

AVOCADO HONEY ICE CREAM

Creamy avocado ice cream lightly sweetened with natural honey, a refreshing and indulgent festive treat.

RAJAKEEYAM

The King's Meal

£36.95 PER PERSON

includes a glass of prosecco or a seasonal juice

STARTERS (ASSORTED TASTING MENU)

MASALA GRILLED SALMON

Succulent salmon marinated in fragrant Kerala spices and herbs, then grilled to perfection.

MALABAR KOZHI PERATTU

Tender chicken with roasted Kerala spices, caramelised onions and fragrant curry leaves.

ALOO MATTAR PANEER TIKKI

Crisp golden bites of potato, peas and paneer, delicately seasoned with aromatic Kerala spices.

MAIN COURSE (ASSORTED TASTING MENU)

KERALA-STYLE TURKEY ROAST

Succulent turkey marinated in Kerala spices and herbs, then slow-roasted to tender perfection.

GOAN FISH CURRY

Delicate fish simmered in a creamy coconut curry with aromatic Goan spices and a subtle coastal tang.

BEEF GREEN CURRY

Tender beef simmered in a fragrant coconut green curry with fresh herbs and green chilli.

MUTTON COCONUT FRY

Tender mutton with delicate Kerala spices, toasted coconut and fragrant curry leaves.

MADRAS CHICKEN CURRY

Tender chicken simmered with aromatic Madras spices, herbs and a touch of chilli.

CHEMMEEN PEERA PATTICHATHU

Succulent prawns cooked with fresh coconut, shallots, green chilli and fragrant curry leaves.

KOLAM CASHEW CURRY

Plump cashews simmered in a rich coconut gravy with fragrant Kerala spices and curry leaves.

POTATO MEZHUKUPURATTI

Tender potatoes seasoned with shallots, curry leaves and aromatic Kerala spices.

FESTIVE ACCOMPANIMENTS

MALABAR GHEE RICE

Fragrant basmati rice cooked in golden ghee with aromatic whole spices.

VATTAYAPPAM

Soft, delicately sweet steamed rice cake enriched with coconut.

FESTIVE DESSERT

COCONUT PANNA COTTA WITH MANGO CURLS

Silky coconut panna cotta with tropical flavours, finished with fresh mango curls.

COFFEE OR TEA

ALLERGEN & DIETARY INFORMATION'S

All food may contain traces of nuts and dairy. Please speak to a member of staff if you have any allergies or intolerances. Gluten-free, vegetarian and vegan options are available on request. A 10% service charge will be added to the bill.

CHRISTMAS MENU RESERVATIONS

Please note: Reservations are required for our Christmas menus. A £5.00 deposit per person is required in advance to secure the booking.