



CHRISTMAS MENU

3-COURSE MENU

STARTERS

Pre-plated Trio

Prawn Mango Chilli

Succulent prawns tossed with ripe mango, fresh chillies, curry leaves and aromatic Kerala spices, the perfect balance of sweet and tangy flavours.

Nasrani Grilled Chicken

Succulent chicken breast marinated in a blend of Malabar spices, garlic and ginger, flame-grilled and served.

Beetroot Cutlet (V)

A crisp golden beetroot and vegetable cutlet delicately spiced and served with mint and tamarind chutneys.

MAINS

Select One

Kuttanadu Duck or Chicken Mappas

Slow-cooked duck or chicken in a fragrant coconut milk sauce infused with traditional Kerala spices, served with coconut rice and freshly prepared Kallappam.

Kerala Lamb Roast

Tender lamb slow-roasted with roasted coconut, black pepper, shallots and curry leaves, served with fragrant Neychoru (Kerala ghee rice) and flaky Kerala Paratha.

Kottayam Beef Perelan

Slow-cooked beef in a rich Kerala-style roasted spice gravy, served with Neychoru and soft chapati.

Royal Okra Theeyal

A festive preparation of okra in a rich roasted coconut and tamarind gravy, balanced with warming Kerala spices. Served with Kallapam and Thenga Choru (coconut rice).

SWEET FINALE

Sticky Toffee Pudding

A timeless festive favourite. Soft, rich date sponge served warm with a luscious homemade toffee sauce, finished with a scoop of creamy vanilla ice cream or warm custard for the perfect Christmas indulgence.

£36.95 PER PERSON





KERALA BACKWATER CUISINE

- Established 2004 -

Leicester 🚗 Nottingham 🚗 Leamington Spa 🚗 West Byfleet 🚗 Birmingham

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COMPLIMENTARY CHRISTMAS CRACKERS INCLUDED. VEGAN, NUT-FREE AND GLUTEN-FREE OPTIONS ARE AVAILABLE. PLEASE INFORM US IN ADVANCE OF ANY DIETARY REQUIREMENTS OR ALLERGIES SO OUR TEAM CAN ADVISE AND ACCOMMODATE YOU. BOOKING TERMS: A £5 DEPOSIT PER PERSON IS REQUIRED. A DISCRETIONARY 10% SERVICE CHARGE APPLIES TO GROUPS OF 5 OR MORE. ALL PRICES INCLUDE 20% VAT.