



Christmas MENU

This Christmas, gather with friends, family and colleagues at Kerala Canteen for a festive dining experience with a twist of Kerala spice.

Your celebration begins with a **free welcome Prosecco** and our comforting herbal Sulaimani tea, before you explore the best of our kitchen.

Choose from a selection of vibrant Tapas plates, followed by a rich and aromatic Curry Bowl with a side.

For those who want to indulge further, add a Biryani to share between two (supplement applies) for a true taste of Kerala celebration.

End your evening on a sweet note with one of our indulgent festive desserts.

✦ Festive Bonus: Pre-order wine bottles for your table in advance and receive an exclusive Manager's Christmas Discount on your selections. Spice, flavour, warmth – this is how we celebrate Christmas at Kerala Canteen.

£34.50 per person

CANTEEN TAPAS

Choose One per person

Trivandrum Fried chicken

lightly spiced recipe from Trivandrum , capital city of kerala with fried garlic yoghurt (GF)

Crispy Curry Leaf Calamari

Lightly coated calamari with curry mayonnaise

Paneer Pepper Fry

Indian cottage cheese in black pepper masala sauce pickled onions (GF , V)

Chilli & Tamarind cauliflower

fried cauliflower tossed in a light chilli tamarind sauce (DF, VE , V)

Gunpowder Potatoes

Triple cooked hassel back potatoes tossed in gun powder spice (DF, GF , VE , V)

SIDES

Choose One per person

Poppadom

Tomato chutney & seasonal berries Achar (DF, VE , V , N)

Basmati Rice

Premium basmati (DF, GF , VE , V)

Canteen Porotta

One Pc - flaky layered pan bread (DF, VE , V)

Cheesy Chappathi

Two Whole wheat flat bread cooked in a griddle , brushed with clarified butter topped with grated cheddar (V)

DESSERT

Choose One per person

Gulab Jamun & Ice Cream

Two pc warm gulab jamun, Vanilla Ice cream & Biscoff Crumb (V)

Ice cream & Chocolate

Two Scoop of Vegan Vanilla Ice cream & Dark Chocolate sauce (DF , VE , V , GF)

Cardamom Chocolate Brownie

Vanilla ice cream (DF, GF , VE , V , N)

CURRY BOWLS

Choose One per person

Lamb & Chickpea masala

Slow cooked (keema) minced leg of lamb & chickpeas masala in keralan spices (DF, GF)

Beef & Bone Marrow curry

Deep flavoured curry made with Slow cooked Beef & Bone Marrow in a simple kerala Toddy Shop (local pub) recipe (DF, GF)

Grain fed Chicken curry

Chicken breast pieces cooked in a roasted coconut & spice sauce (DF, GF)

Green seasonal Vegetable korma

Broccoli , Peas , Beans & courgettes cooked in a regional Nilgiri korma sauce (DF, GF , VE , V)

UPGRADE WITH PREMIUM

Add on Applies | Good to Share

Kovalam Beef Brisket Biryani 12.0

for beef biriyani we use this aromatic recipe to slow cook locally sourced beef Brisket combined with short grain korma rice (GF , N)

Canteen Chicken Biryani 10.0

made with specially imported short grain rice "jeerakashala" cooked with chicken and a yoghurt masala spiced with green chilli (GF , N)

Jackfruit Biryani 10.0

Tender jackfruit cooked in malabar biriyani spices using coconut yoghurt (DF, GF , VE , V , N)

Canteen T-bone steak 29.5

Slow-braised and grilled spice-marinated T-bone steak, Served atop our signature beef & bone marrow curry, accompanied by triple-cooked hasselback baby potatoes. (DF, GF)

HOW TO BOOK

For Group less Than 6 please book from our website .

For larger Group Please mail info@keralacanteen.com along with a pre-order

For groups above 6 we need a 10.00 deposit per person which will be reduced against your final payment.

Available Only in November & December