



Dakhin

SOUTH INDIAN KITCHEN

Christmas Day Menu

(100% Gluten & Nut Free)

£50 PER PERSON

Appalam & Chutneys
Crisp lentil wafers served with coconut, tomato, and mint chutneys

STARTERS (CHOOSE ONE)

Gobi Pak-kuvada
Golden-fried cauliflower florets in chickpea flour batter

Aatu Chops Varuval
Grilled lamb chops marinated with roasted spices and curry leaves

Kozhi 65
Fried chicken bites with curry leaves and green chilli

MAIN COURSE (CHOOSE ONE)

Meen Manga Curry
Fish in coconut milk with mango slices for a tangy finish

Aadu Elumbu Masala
Goat on the bone slow-cooked in a bold South Indian roasted spice blend for rich, fiery flavour

Tharavu Mappas
Duck slow-cooked in coconut milk with coriander and fennel

Pidiyum Kozhiyum
Rice dumplings served with chicken in roasted coconut gravy

Ennai Kathirikai
Tamil-style stuffed baby brinjals in a rich spice & coconut sauce

Ishtew (Vegetable Stew)
Kerala-style vegetables in coconut milk with cardamom

RICE & BREAD (CHOOSE ONE BREAD ONE RICE)

Annam
Steamed South Indian Basmati, soft and fragrant

Ney Choru
Ghee-flavoured Kerala-style dum basmati with gentle spices

Kallappam
Soft fermented rice-and-coconut pancakes

Sada Dosa
Extra-crispy rice & lentil

SIDES

Thenga Chammanti
Coconut chutney with green chilli, ginger & curry leaves

DESSERTS (CHOOSE ONE)

Cheesecake
Creamy baked dessert with rice-flour base

Flambé Homemade Gulab Jamun
Soft and rich dumplings soaked in sugar syrup. A quintessential Indian Sweet flamed with rum. Served with scoop of vanilla ice cream

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