



KOYAL

कोयल

INDIAN DINING

**CHRISTMAS DAY
MENU**



7 COURSE TASTING MENU

£ 75 PER PERSON

Welcome Drink- Glass of Champagne Cocktail

COURSE ONE

Assorted Poppadum and Chutneys
Tomato and Morel Mushroom Soup with Dill & Garlic Naan
Sweet Potato & Masala Kale Chaat
(Sweet Yoghurt, Tamarind & Kale Chutney)



COURSE TWO Starters (Choose One)

Quail and Duck Seekh Kebab (D)
(Apple Murabba)

Achari Paneer Tikka (D)
(Mint & Coriander Chutney)

Zafrani Turkey Tikka (D)
(Moong Sprout Salad)

Grilled Stuffed Mushroom (D)
(Hari Chutney)

COURSE THREE Palate Cleanser

Mango/ Lemon Sorbet

COURSE FOUR Mains

Lamb Raan Masala (N)
(Roasted Masala Aloo)

Guineafowls Chettinad
(Chettinad masala, onions and tomato)

Gucchi Mushroom, Paneer and Palak Kofta (D,N)
(Dumpling in Cashew nuts & Onion Gravy)

COURSE FIVE Sides (for the table)

Dal Maharani (D)
(A Luxurious Blend of Black Lentils & Butter Cooked To Perfection with Fresh Tomato Masala)

Jakhiya Garlic Aloo (D, MU)
(Potatoes Tossed With Wild Mustard From The Mountains Of India, Garlic, And Fresh Coriander) For A Flavourful Twist)

Masala Brussels Sprouts (MU)
(Brussels Sprouts to be Tossed with Chef's Unique Blend of Masala)

Served with Rice & Naan
(Saffron Rice and Variety of Naan Bread Basket)

COURSE SIX Desserts (Choose One)

Chai Brulee (D)
Warm chocolate Mousse (D, E)
Mix fruit salad

COURSE SEVEN Choice of Tea & Coffee

Tea selections
(Earl Grey, Mint, Breakfast Chamomile Tea)

Coffee selections
(Espresso, Americano, Cappuccino)

(CE)Celery (G)Gluten (CR)Crustaceans (E)Eggs (F)Fish (L)Lupin (D)Milk (MO)Molluscs (MU)Mustard (N)Nuts
(P)Peanuts (SE)Sesame seeds (SU)Sulphur dioxide (SO)Soya

Let us know while booking if you have got any allergens, we can make most of the dishes without Dairy allergans.