



YOU ARE INVITED TO

Christmas at Colonel Saab



*Wishing you a joyous Christmas and a
spectacular New Year!
We look forward to creating more memories with you
in the coming year.*

Cheers to happiness and good times!

Christmas Day Menu

25 Dec 2026 | £110



ARRIVAL DRINK

Glass of Champagne or Talisker 10



AMUSE-BOUCHE

Gunpowder Idli Chaat (VE, NF)



STARTER

Black Lime Tandoori Prawn, Cucumber Salad, Chilli Sauce (NF, GF)

or

Malai Chicken Seekh Kebab, Raw Mango Salsa, Herb Oil (NF, GF)

or

Chettinad Style Jackfruit Bharta Tikki, Coconut Chutney, Rocket Leaves (VE, GF, NF)



SORBET



MAINS

Mutton Pepper Fry (GF, NF)

Kerala's most iconic spicy dishes, known for its rich black pepper flavour and slow-cooked tender meat

or

Murgh Makki Ka Soweta (GF)

Chicken & corn cooked together with spices, a popular dish from Rajasthan

or

Corn Methi Palak with Malai Cream (VE, NF, GF)

Nutritious and flavorful Indian curry made with spinach, fenugreek leaves, and sweet corn, cooked in a mildly spiced creamy gravy.



DESSERT

Spiced Christmas Cake, Compote Of Exotic Fruit, Chocolate Rum Sauce

or

Queen of Goa

Bebinca, A Multi Layered Cake, Jaggery And Coconut Sauce, Soft Meringue

NOTE- All main courses will be served with steam rice, dal makhani and butter naan.

Ve - Vegan

V - Vegeterian

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

Please speak to our staff for allergen information. Dishes may contain traces of allergen / nuts & any fish dishes may contain bones despite our best efforts. Prices include VAT and A £ 1 pp cover charge and a discretionary 12.5% service charge will be added to your bill.