



Leicester



Leamington Spa

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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.

CHRISTMAS MENU

3-COURSE MENU

STARTERS

SELECT ONE

Herbed Kanthari Paneer

Soft paneer stir-fried with Birds Eye chilli, onions and aromatic spices.

Crispy Okra Fry

Fresh okra lightly coated with Kerala spices and fried until perfectly crisp.

Herbal Kappa

Tender cassava tossed with fresh herbs, curry leaves and chillies, then gently stir-fried for a fragrant, spicy finish.

MAINS

PRE-PLATED THALI

Royal Paneer Mappas

Soft paneer gently simmered in a silky, mildly spiced Kerala gravy.

Malabar Vegetable Ishtu

Seasonal vegetables gently cooked in a fragrant, delicately spiced stew.

Mushroom Pepper Ularthiyathu

Fresh mushrooms roasted with crushed black pepper, shallots and curry leaves.

Sweet Potato & Green Peas Curry

Sweet potatoes and green peas slow-cooked in a lightly spiced Kerala-style gravy.

Beetroot Curry

A festive medley of seasonal beetroot in a fragrant, mildly spiced Kerala sauce.

Spinach Thoran

Fresh spinach stir-fried with mustard seeds, curry leaves and aromatic spices

Served with:

Herb Rice, Mini Kallappam,
Kerala Paratha, Pickle

SWEET FINALE

Coconut Pudding with strawberry ice cream

A refreshing tender coconut pudding delicately flavoured with saffron and cardamom.

£33.95 PER PERSON

CAN ACCOMODATE MOST
DIETARY REQUIRMENTS