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Spice Up Your Christmas with Dakwala's Festive Feast!

Available All Day | 19th November - 24th December

Enjoy our generous festive feast
Celebrate the season at Dakwala with traditional Indian flavours,
festive specials, and indulgent seasonal favourites.

CHRISTMAS FEAST PRICING

£34.95 PP Three Course Feast

Includes: Poppadom & chutneys, Pre-starter, Starter feast platter,
Curry of your choice, sides & accompaniments.

£38.95 PP Four Course Feast

Includes: Poppadom & chutneys-starter,
Starter feast platter, Curry of your choice,
sides & accompaniments and Festive dessert.



What's Included

Variety of poppadoms with chutneys
Pre-starter: Tandoori Avocado Mini Tostada
Trio Feast Starter Platter with festive mint chutney
Curry of your choice from the Christmas Feast mains selection
House Special Black Daal, Berry Pulao Rice, assorted Naan Basket
Festive Roast Potatoes & Brussels Sprouts with tandoori spices
Christmas crackers.

V: Vegetarian but may contain egg VG: Vegan VGA: Can be made Vegan on request GF: Gluten Free
N: Contain Nuts D: Contains Dairy M: Contains Mustard SF: Contains Shellfish A: Contains Alcohol

We make every effort to avoid cross-contamination but cannot guarantee dishes and drinks are allergen-free.
If you have food-related allergies or dietary requirements, please speak to your server for allergens
information. Dishes may contain traces of allergens like Nuts, Gluten, and Dairy despite our best efforts.
Menu prices and items are subject to change without prior notice.

Feast menu terms and Booking Information

- A non-refundable £10 deposit per person is required for bookings of 6 guests or more.
- The Christmas Feast menu is dine-in only, with a minimum booking of 2 guests. 2-hour table limit.
- Pre-orders for large groups must be submitted at least 24 hours in advance.
- For tables of 8 guests or more, all diners are required to dine from Christmas feast menu.
- Management reserves the right to refuse service at any time.
- A discretionary 10% service charge may be added to your bill. Enjoy festive dining at Dakwala.

TO BEGIN

Canteen Munchies to begin the feast for the table to share

Tandoori avocado mini tostada & Poppadoms with homemade chutneys (V)

FEAST PLATTERS

Choose **One** platter per guest

Meat Platter includes

Tandoori Monkfish Tikka

Salmon marinated with carom seeds and mustard oil, grilled to smoky perfection. (D, GF, M)

Lasooni Chicken Tikka

Chicken breast marinated with garlic, ginger, tandoori spices with yogurt and Tellicherry peppercorns. (D, GF, M)

Kashmiri Lamb Chop

Lamb chops marinated in aromatic Kashmiri spices and grilled in the tandoor. (D, GF, M)

Vegetarian Platter includes

Tulsi Paneer Tikka

Tandoori-braised paneer tikka with fresh basil and spices. (V, D, GF, M)

Cauliflower 65

Crispy spicy fried cauliflower bites with Indian spices and herbs. (V, VG)

Hara Bhara Veg Kabab

Pattice

Green vegetables and winter spices, pan-seared to perfection. (V, GF)

Vegan Platter includes

Tandoori Soya Chops

Plant-based soya "chops" marinated in aromatic spices and grilled to smoky perfection. (VG).

Hara Bhara Veg Kabab

Pattice - Winter vegetables and warming spices, pan-seared to golden perfection - a festive vegan treat. (VG, GF).

Cauliflower 65

Crispy spicy fried cauliflower bites with Indian spices and herbs. (V, VG)

MAINS

Choose **One** Curry

Christmas Special

Kashmiri Turkey Kofta ✂

(Exclusive)
Turkey mince meatballs in a rich Kashmiri fennel and ginger sauce with yogurt.

Old Delhi Butter Chicken

Chicken tikka in a rich tomato butter sauce. (D, M)

Chicken Chettinadu ✂ ✂

Madras Spicy chicken curry with coconut and Tellicherry black pepper. (GF)

Railway Lamb Curry

(our Signature)
Slow-cooked lamb curry with Dakwala's signature spice blend. (GF, M)

Parsi Lamb Salli Boti ✂

(Exclusive)

Tender lamb cooked in sweet and tangy Parsi spices with crispy potato salli. (GF)

Goan Prawn Curry ✂

(Exclusive)

King prawns simmered in a tangy Goan coconut masala. (GF, M, C)

Fish Moilee (Exclusive)

Grilled seabass in a mild velvety coconut and ginger sauce. (GF, F, M)

Our Signature Saag Burrata

Burrata in creamy spinach curry topped with chilli garlic confit and fresh chilli. (V, D, M)

Canteen Vegetable Curry

Seasonal vegetables in a coconut and coastal spice blend. (V, VG, M, GF)

Paneer Butter Masala

(Exclusive)

Soft, succulent paneer simmered in a rich, creamy tomato sauce, delicately spiced and finished with a touch of butter. An all-time favourite! (V, D)

SIDES

For the table to share

- Berry Pulao Rice • Garlic & Peshawari Naan Basket (D)
- House Special Creamy Black Daal (D) • Festive Roast Potatoes & Brussels Sprouts
- Gluten-free roti and vegan naan available on request

FESTIVE DESSERTS

Choose **One** per person

Sticky Toffee Christmas

Pudding Served warm with brandy custard. (D)

Biscoff Cheesecake-

Served with vanilla ice cream. (D)

Royal Gulab Jamun

Served warm with vanilla ice cream. (D)

Vegan & gluten-free dessert options available on request.