





1st December – 24th December (For groups of 2 or more)



A culinary trip to Sri Lanka that inspire us to put a unique and inquisitive menu together with modern spin

Popadom & Chutney

Pulled Ceylon Kid Goat Tacos in Sticky Pomegranate Glaze

Sri Lankan Lamb Cutlets, Chili Cranberry Chutney



PLEASE CHOOSE 1PP

Tamil Soft Shell Chili Crab & Tiger Prawn Curry, Costal Style

Jaffna Spicy Goat Curry

Sri Lankan Black Chicken Curry



All items served with Pol Roti (Coconut Roti), Coconut Sambol and Rice

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Coconut & Cardamom Icecream

Pol Sambol – 2.5

Coconut & Chilli Chutney – 2

Lankan Mixed Fried Rice (Vg) – 6.5

Pol Roti (2pc) - 3.5

Plain Rice - 4

Parota - 2.5





email@dumkitchen.co.uk | 01582 762094 | www.dumkitchen.co.uk





Vegetarian Festive Feast £29pp

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Popadom & Chutney

Winter Beetroot & Coconut Cutlets (with Chili Cranberry Chutney)
Sri Lankan Pumpkin, Potato & Coconut Curry & Lentil Stuffed Puri



Brinjal Moju (Egg Plants in Coconut Oil, pink Shallot, Curry Leaves & Crushed Chillies)

Amba Maluwa (Green Mango Curry) (Green mango gently softened in coconut milk. It's Sweet, Tangy and Spicy at the same time)



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