



YAKO Festive Menu

WELCOME DRINK

Starters

Honey glazed Daiya Chicken

Marinated Diced Chicken Tossed with Onion Chilli and Kithul Treacle Sauce and Garnished with Microgreens

Crusted Polos Cake

Shallow Fried Crumbed Baby Jack Fruit Accompanied with Spiced Cranberry Chutney

Crispy Handalla

Deep Fried Anchovy on a Bed of Seasonal Salad Accompanied with Garlic Herb Aioli

Goat Cheese and Beetroot Egg Hopper

Accompanied with Caramalised Onion and Topped with Balsamic Glaze

Mains

Ceylon King Prawn Curry

Succulent Full King Prawn in an Aromatic Coconut Curry

Arrack Lamb Curry

Succulent Slow-Cooked Lamb Curry Infused with Lemongrass, Arrack and Aromatic Spices

Batu Moju (Vg)

Savoury Eggplant Moju with Sri Lankan Essence

Spinach & Dhal Curry (Vg)

Exquisite Spinach Dhal Infused with Sri Lankan Spices

Spiced Pineapple Curry (Vg)

Exotic Spiced Pineapple in an Aromatic Coconut Curry

Accompaniments

Aromatic Yellow Rice

Garlic Herb Roast Paan

Mixed Salad

Poppadom with Cranberry and Mango Chutney

Dessert

Baileys Infused Chocolate Mousse

Accompanied with Honey Glazed Cashew Nut

Chocolate Tart (Ve)

Accompanied With Vanilla Ice Cream

Complimentary

Mince Pies

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS PRIOR TO ORDERING

£45 PER HEAD

*PLEASE NOTE AN ADDITIONAL 12% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL

