

COPPER AND SPICES CHRISTMAS MENU 2017

€30.00 for 3 Courses

CHICKEN 3 Ways

Hariyali- Coriander Mint Cashew Flavors
Achari- Fennel Mustard Caraway Onion Fenugreek Taste
Mughlai- Cream Cheese Cardamom Cashew Poppy Seeds

MOMOS

Onions Celery Cabbage Chayote Lilva Carrots Daikon Filling
Chili Sambal Soya Seasoning

SEAFOOD

Tiger Prawn & Crab Dill Fish Sauce Shrimp Paste Sweet Chili

CHEESE

Cottage Cheese Samosa, Tamarind
Goat Cheese Sweet Potato Cake Rose Petal
Turkey Cranberry Brie Dim Sum

DUCK

Confit Duck Leg, Cumin Coriander Yogurt Chili Marinade
Pickled Onion Garlic Egg Noodles

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CHICKEN

Supreme Of Chicken Tandoori Marinade, Masala Sauce

HAKE

Conolly's Hake Spinach Chickpeas Ginger, Saffron Almond Coconut Cream

MUTTON

Slow Cooked Kildare Farm Mutton Brown Onion Fennel Cardamom Maze
Caraway Yogurt

KOFTA EGG CURRY

Mince Venison Shallots Bottle Gourd & Eggs
Fenugreek Butter Cumin Cloves & Cardamom Taste

SAAG CHANA

Tea Infused Chick Peas & McCormack's Spinach, Ginger Garlic Cumin Flavors

All Mains Are Served With Choice Of Basmati Pilaf or Nan

Extras €3.50

Brussels Sprouts, Cumin & Turmeric Tempered
Pumpkin, Tamarind Jaggery Caraway Fennel Coriander Taste
Potatoes, Himalayan Salt Black Pepper Coriander Taste
Venison Naan
Chorizo Cabbage Kulcha

Desserts

Sticky Toffee Pudding
Butter Scotch Sauce & Vanilla Ice Cream

Cheese Cake
Raspberry Coulis Pistachio Dust

Crème Brulee
Cinnamon Cardamom Taste, Vanilla Ice Cream