

CORIANDER

The Art of Healthy & Authentic Bengal Cuisine

Festive time start from 1st December to 31st December

OPENING HOURS

LUNCH: 12.30PM 3.00PM

DINNER: 5.00PM 11.00PM

CHRISTMAS DAY: 12.00PM 6.00PM

Three Course Meal

Lunch £12.90. Dinner £15.90 (per person)

Starter ~ Main ~ Sundries

Four Course Meal

Lunch £14.90. Dinner £17.90 (per person)

Starter ~ Main ~ Sundries ~ Desserts

Christmas Day Meal

£22.90 per person

Start with

Papadams & homemade chutneys

Starter ~ Main

Sundries ~ Desserts

If you do not like meal deal you can order individual dish from these items.

STARTER

Choose 1 Starter from below

ONION BHAJI Plated with tamarind sauce

VEGETABLE SAMOSA

SPINACH & POTATO TIKKA

Fresh spinach mixed with potato and herbs

ACHARI CHICKEN

Chicken marinated by pickle mango & grilled in tandoor

TRADITIONAL SHEEK KEBAB

Minced meat tossed with various ground spices & tandoor grilled

GRILLED FISH TIKKA Chunk of cod marinated and grilled in tandoor

MAINS

TURKEY/CHICKEN MAKHANI (Mild bit sweet test)

Sliced turkey/chicken cooked with Makhani sauce made of dried tomato, low fat cream, milk and cardamom. Served with green peas and chickpeas rice and plain naan bread.

LAMB KING (Medium to slightly hot)

Tender Lamb slowly cooked with onion, peppers, cardamom, cinnamon, green chilli and carrot with hint of lime and lemon juice. Served with green peas and chickpeas rice and plain naan bread.

CHICKEN SUPREME (medium)

Tender breast of Chicken cooked with cream, mango pulp, coconut, tomato and peppers. Served with green peas and chickpeas rice and plain naan bread.

SEAFOOD SPECIAL

King prawn, salmon and tiger prawn simmered with coconut milk, yoghurt, tomato, mustered seeds and curry leaf. Served with green peas and chickpeas rice and plain naan bread.

SPECIAL VEGETABLE (Vegan)

Different kinds of seasonal vegetable, red and white beans, roasted dry chillies and five seeds cooked with homemade sauce. Served with green peas and chickpeas rice and plain naan bread.

PONEER & LENTIL (medium to hot)

Poneer cooked in lentil based sauce with peppers, baby aubergine and green chillies. Served with green peas and chickpeas rice and plain naan bread.

DESSERT

Simple Seasonal Mix Fruit infused with Orange & Mango Pulp & a cube of Vanilla Ice-Cream

Or

Carrot Halua with Strawberry Ice-Cream

INDIVIDUAL PRICE

Onion Bhajee.....£3.50

Vegetable Somosa.....£3.50

Spennich & Potato Tikka.....£3.90

Achari Chicken.....£4.90

Traditional Sheek Kebab.....£4.90

Grilled Fish Tikka.....£4.90

MAIN

Turkey/Chicken Makhani.....£9.90

Lamb King.....£10.90

Chicken Supreme.....£9.90

Seafood Special.....£16.90

Special Vegetable (Vegan)..£8.90

Poneer and lentil.....£8.90

PeaseRice.....£3.50

Naan Bread.....£2.20

Dessert.....£3.90

If you do not find anything in this menu to enjoy please let us know what you want to eat. We will be happy to make it according to your choice.

