# hristmas EARLYBIRD MENU

€29.95pp

## FIRST BITE

**ONION BHAJEE | Mint & Tamarind** Thinly sliced onion, tossed with cumin & gram flour. *Allergens advice: Contains Gluten, Dairy, Mustard* 

## ALOO TIKKI CHAAT | Trio Chutney

Crispy shallow fried potato, dressing with yoghurt, tamarind & mint chutney, sprinkled with sev and pomegranate. *Allergens advice: Contains Gluten, Dairy* 

## INDIE SHEEK KEBAB | Lentil Salads

Hand pounded Irish lamb minced, mixed with five spices, grilled on a skewer. Allergens advice: Contains Dairy, Tree Nuts (Cashew Nuts), Mustard

FENNEL PRAWNS | Dill Raita Jumbo prawns, basil leaves, coriander, raw mango powder. Allergens advice: Contains Gluten, Dairy, Mustard, Crustaceans

#### **GUNPOWDER CHICKEN TIKKA | Corn Salsa**

Dusted gunpowder chicken tikka, homemade hung yoghurt, kashmiri chilli paste and garam masala. Allergens advice: Contains Dairy, Mustard

### SECOND BITE

OLD DELHI PANNER MASALA | Green Peas Velvety tomato fenugreek, chukni matter and Kerry golds butter. Allergens advice: Contains Dairy

INDIE CHICKEN TIKKA MASALA | Masala Sauce Smoked charred chicken thigh, Heather honey with chicken tikka masala sauce. Allergens advice: Contains Dairy

FARMER BUTTER CHICKEN | Fenugreek Sauce Velvety tomatoes, Kerry gold butter and fenugreek sauce. Allergens advice: Contains Dairy (Cream, Butter, Almond), Mustard, Tree Nuts (Cashew Nut)

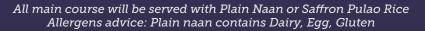
CHICKEN JALFREZI | Jalfrezi Sauce Sliced chicken tikka tossed with julienne mix peppers in jalfrezi sauce. Allergens advice: Contains Contains Dairy (Butter, Cream)

#### **PRAWN CHETTINAD | Coconut Milk**

A spicy chicken dish cooked with coconut milk, fennel, and red chilies and tempered with mustard and curry leaves. *Allergens advice: Contains Contains Dairy (Butter, Cream)* 

## DHAKA LAMB CURRY | Brown Onion Sauce

Gahan's spring lamb cooked in brown onion and bone marrow sauce. Allergens advice: Allergens Free







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