

CORIANDE R

The Art of Healthy & Authentic Bengal Cuisine

CHRISTMAS MENU

Festival days start

From 1st December to 24th of December

4 Course Meals Per Person £24.90

1st Course: Canopy

2nd Course: Starter

3rd Course: Main

4th Course: Sundries: Rice or Bread

CHRISTMAS DAY MENU

25th of December - 6 COURSE MEALS

1st Course: Canopy

2nd Course: Starter

3rd Course: Main

4th Course: Sundries: Rice or Bread

5th Course: Dessert: Christmas Pudding

6th Course: Special Masala Tea with Petit Four

CHRISTMAS MENU

FROM 1st December - 24th December PER PERSON £24.90

STARTER

CHOOSE ONE STARTER FROM BELLOW

Beef Tikka

Beef fillet treated overnight by lime, yoghurt, cumin, turmeric, garlic and flamed in tandoor.

Paneer Tikka

Home-made cottage cheese stuffed with masala & coated with exotic spices & grilled

Cod in Kettle

Scottish Cod gently infused by various citrus syrup, yoghurt, cumin, mustered & flamed

Kale Onion Bhajee

Fresh British kale leaves with Julian onion mixed with various mix masala and fried

MAIN CHOOSE ONE MAIN FROM BELLOW

Coriander Special Turkey

Roasted breast of Turkey smoothly simmered by chef's special blended gravy which is made by cardamum, mint & yoghurt and caramelized onion.

Chicken Lababder

Flamed grilled chicken breast gently cooked with sauce made of finely blended of cream, butter, cashew nut and coriander

Coriander Special Fish Curry

Chunk of cod seared & then cooked with lemon grass, coconut milk, coriander & mustered

Spinach Dumpling: (vegetarian)

Fresh & spring spinach with cheese made dumpling & smoothly pan cooked with chef's secret masala

Granny's Vegetable

Sauteed different Bengal lentils with tomato reduction pan fried with really fresh seasonal simmered mixed vegetable

SUNDRIES: Choose one from Garlic & Onion Fried Rice or Butter Naan

CHRISTMAS DAY MENU

FROM 1.00PM TO 7.00PM PER PERSON £34.90

STARTER

CHOOSE ONE STARTER FROM BELLOW

Beef Tikka

Beef fillet treated overnight by lime, yoghurt, cumin, turmeric, garlic and flamed in tandoor.

Panner Tikka

Home-made cottage cheese stuffed with masala & coated with exotic spices & grilled

Cod in kettle

Scottish Cod gently infused by various citrus syrup, yoghurt, cumin, mustered & flamed

Kale Onion bhajee

Fresh British kale leaves with Julian onion mixed with various mix masala & fried

MAIN CHOOSE ONE MAIN FROM BELLOW

Coriander Special Turkey

Roasted breast of Turkey smoothly simmered by chef's special blended gravy which is made by cardamum, mint & yoghurt and caramelized onion.

Chicken Lababder

Flamed grilled chicken breast gently cooked with sauce made of finely blended of cream, butter, cashew nut and coriander

Coriander Special Fish Curry

Chunk of cod seared & then cooked with lemon grass, coconut milk, coriander & mustered

Spinach Dumpling: (Vegetarian)

Fresh and spring spinach with cheese made dumpling & smoothly pan cooked with chef's secret masala

Granny's Vegetable

Sauteed different Bengal lentils with tomato reduction pan fried with really fresh seasonal simmered mixed vegetable

DESSERT: Chefs Special Pudding Special Masala Tea with petit four

A FREE
DRINK ON
ARRIVAL

TIME SLOT

1pm-3pm | 3pm-5pm | 5pm-7pm

BOOKING FORM

Name:	No. of People:	Reservation Date:	Time:
Phone:	Email:		Deposit Paid:

Name	Starter	Main	Dessert	Special requirements

RESERVATION TIME

1.00PM - 3.00PM
3.00PM - 5.00PM
5.00PM - 7.00PM

Reservation is highly recommended
Deposit must be made to avoid the disappointment
Deposit per person £10

Make your Reservation

Phone 0161 881 0340

or make your reservation by email
info@corianderrestaurants.co.uk



**485 BARLOW MOOR ROAD
CHORLTON
MANCHESTER
M21 8AG**

CORIANDE

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CHRISTMAS & NEW YEARS MENU