

Festive menus 2017
Christmas party menu option 1
£24.95

Mulled wine

Mini poppadum's served with onion salads & mango chutney

Amuse Bouche

Selection of meat, seafood & veg starters

Keema kebabs, Malai tikka, tandoori boti, wild mushroom & pea samosa, onion & spinach bhajees, Amritsari Macchi (battered tilapia fingers),

Honey and orange glazed Turkey Makhani

Clay oven cooked turkey pieces served in a tomato, liquefied cashews & fenugreek gravy, sweetened by jaggery & honey, cardamom flavours

Gosht with pickling spices

Romney Marsh lamb, cooked in traditional Roganjosh gravy with, mace, Kashmiri chilli, ginger & garlic

Murg methi mirch

Chicken breast, fresh & dried fenugreek, whole red chillies, green cardamom

Kerala Fish curry

Tilapia fillet, Carom seeds, Coconut milk, green chillies, Indian onion, mustard & curry leaves

Khumani kofta

Cottage cheese & vegetable dumpling stuffed with apricots, mace flavoured creamy rich gravy

Main course accompanied with pulav rice, mix naan basket & Bombay potatoes

Chilli & chocolate Brownie, honey & ginger ice-cream
Or tandoor roasted pineapple, very berry icecream
Trio of ice cream

Add £15.00 for unlimited sparkles

Christmas party menu option 2

£29.95

Mulled wine

Mini poppadum's served with onion salads & mango chutney

Amuse Bouche

Selection of meat, seafood & veg starters

Keema kebabs, Malai tikka, tandoori boti, wild mushroom & pea samosa, onion & spinach bhajees, Amritsari Macchi (battered tilapia fingers)

Gin & tonic Sorbet

Lamb Shank

Lamb shank cooked in a traditional Roganjosh gravy with whole spices bursting with flavours

Honey and orange glazed Turkey Makhani

Clay oven cooked turkey pieces served in a tomato, liquefied cashews & fenugreek gravy, sweetened by jaggery & honey, cardamom flavours

Monkfish

Chunks of Monkfish cooked with raw mango, Onions, Ginger & freshly grated Coconut, broth style curry

Hariyali murgi

Chicken breast, Spinach, Broccoli, green beans, ginger, fresh & dried fenugreek,

Khumani kofta

Cottage cheese & vegetable dumpling stuffed with apricots, mace flavoured creamy rich gravy

Main course accompanied with Peas & jeera pulav, mix naan basket & saag paneer & Bombay potatoes

Chilli & chocolate brownie, Honey & ginger ice cream

Tandoor roasted pineapple, very berry ice cream

Trio of ice cream

Add £15.00 for unlimited sparkles

Christmas Day Lunch
Coppers, Hythe, 26 Prospect rd
12:30 pm to 3:00pm

£39.95pp

Mulled wine
Mini poppadums and chutneys

Amuse Bouche

Spice crusted scallops, cumin sautéed buttered asparagus, chilli butter
Chilli prawns, mixed salad, basil & chilli dressing
Potato cake stuffed with sweetcorn, tea infused chickpeas, date & tamarind
chutney

Chicken breast, Ginger, Garlic, cardamom & ground spices marinade
Lamb pieces, papaya, gajjery, ginger, garlic, fenugreek and home ground
spices

Lamb Shank

Lamb shank cooked in a traditional Roganjosh gravy with whole spices bursting with
flavours

Dum Turkey Tikka Biryani

Cubes of marinated turkey breast cooked in clay oven and then cooked with saffron rice,
whole black & green cardamom, bayleaf, cinnamon & fresh mint and served with boondi &
pineapple raita

Monkfish

Chunks of Monkfish cooked with raw mango, Onions, Ginger & freshly grated Coconut,
broth style curry

Murg Makhani

Clay oven cooked chicken pieces served in a tomato, liquefied cashews & fenugreek gravy,
sweetened by Jaggery & honey, cardamom flavours

Khumani kofta

Cottage cheese & vegetable dumpling stuffed with apricots, mace flavoured creamy rich
gravy

Main course accompanied with peas & jeera pulav, mix naan basket & mix
vegetables & Bombay potatoes

Christmas pudding, cinnamon & cardamom anglaise
Chilli & chocolate brownie honey & ginger ice cream
Trio of ice cream

*Add £15.00 for unlimited sparkles
New Year's Eve Menu*

£29.95 pp

***Sparkles
Mini poppadums and chutneys***

Amuse Bouche

Selection of meat, seafood & veg starters

Keema kebabs, Malai tikka, tandoori boti, wild mushroom & pea samosa, onion & spinach bhajees Amritsari Macchi (battered tilapia fingers), basil flavour salmon

Lamb shank

Lamb shank cooked in a traditional Roganjosh gravy with whole spices bursting with flavours

Harvest of the sea moilee

Ginger, Indian onion, green chillies, coconut milk, mustard & curry leaf tempering

Chennai lahsooni murg

Chicken breast, garlic, mustard seeds, coconut milk, whole red chillies, green cardamom

Murg makhani

Clay oven cooked chicken pieces served in a tomato, liquefied cashews & fenugreek gravy, sweetened by Jaggery & honey, cardamom flavours

Khumani kofta

Cottage cheese & vegetable dumpling stuffed with apricots, mace flavoured creamy rich gravy

***Main course accompanied with peas & jeera pulav, mix naan basket &
Bombay potatoes***

Coppers dessert plate

Add £15.00 for unlimited sparkles