



# MOTHER'S DAY MENU

Three Course Dinner | €33.95 Per Person

---

## AMUSE BOUCHE

### SWEET YOGHURT SPHERE

*Allergen advice: Dairy*

## STARTERS

### AWADHI PANEER TIKKA

Cottage cheese marinated in spicy and super flavourful tandoori masala.

*Allergen advice: Dairy*

### GUNTUR CHILLI CHICKEN

Inspired by Guntur district of Andhra Pradesh chicken tossed in secret spices.

*Allergen advice: Dairy, Gluten, Mustard*

### DAHI BHALLA AUR PAPDI CHAAT

Lentil Dumpling and crisp wheat with trio of chutney.

*Allergen advice: Dairy, Gluten*

### LAMB BOTI KEBAB

Irish lamb cubes marinated with spiced yoghurt and cooked in a clay oven.

*Allergen advice: Dairy*

## MAINS

### KADHAI PANEER with Garlic Naan or Pulao Rice

Paneer tossed in onion tomato gravy and Kadhai masala.

*Allergen advice: Dairy, Tree Nuts*

### LAMB BHUNA with Naan or Pulao Rice

Irish Lamb is adorned with a homemade masala of caramelised onion, tomato, and aromatic spices.

*Allergen advice: Dairy*

### PRAWN NILGIRI KORMA with Garlic Naan or Steamed Rice

Prawns cooked with fresh herbs, coconut and Indian spices

*Allergen advice: Dairy, Crustaceans*

### DARIYA GANJ STYLE BUTTER CHICKEN with Butter Naan or Pulao Rice

Smoked chicken tikka simmered in a rich tomato and cashew sauce.

*Allergen advice: Dairy, Tree Nuts*

## DESSERTS

### MANGO TIRAMISU

Alphonso mango with finger digestive biscuit, mascarpone cheese and coffee dust.

*Allergen advice: Dairy, Tree Nuts*