



# CHRISTMAS LUNCH @ PICKLE

TWO COURSE MENU €22.00 PER PERSON

Monday To Saturday 12pm To 2pm



## STARTERS

CHOOSE ONE



### Samosa Chaat

Traditional vegetable Samosa with Tangy Chickpeas & tamarind

### Kadak Jhinga

Crispy fried prawns dusted with fresh dill, nigella seeds & rice flour. Cucumber yoghurt

### Chicken Tikka

Chicken supremes marinated in Kashmiri chilly, ginger & cardamom

### Masala Pork Ribs

Crispy pork belly ribs tossed with spiced mango chutney & smoked pink pepper



## MAINS

CHOOSE ONE



### Jhinga Shimla Mirch

Tiger prawns cooked with fresh peppers, fenugreek, tomato & onion masala.

### Prawn Coconut Curry

Prawn simmered in fresh turmeric, ginger & coconut flavoured sauce

### Murgh Makhan Palak

Old Delhi style chicken tikka in velvety tomato & fenugreek sauce with wilted baby spinach

### Chicken Korma

Chicken morsels cooked in onion, cashew nut & saffron flavoured korma sauce

### Lamb Biryani

Perfumed Basmati rice & lamb cooked with saffron, ginger & screwpine essence

### Railway Lamb Curry

Wicklow lamb braised with whole spices, onion & tomato curry with potatoes

### Matar Paneer

Cottage cheese & green peas simmered in cumin, ginger & green chilly flavoured sauce

### Channa Masala

Kangra valley tea infused chickpea curry with wine tomatoes & ginger

All above mains served with Rice & plain naan  

All lunch tables are requested to be vacated by 3:30 PM



Crustacean



Mustard



Celery



Sesame



Peanuts



Nuts



Milk



Gluten



Sulphite



Egg



Soya



Fish



Lupins



Shellfish

A 10% discretionary service charge will be added to groups of 5 & over. All gratuities are distributed to the entire team.

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. We import some of our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones.

Our chicken and lamb is Halal certified.



Update 14/09/2018