

Enjoy a meal at the award-winning Coriander

For a perfect curry – this Indian restaurant has the perfect recipes

WHEN it comes to finding all the essential ingredients for a memorable night out, Coriander Restaurant in Hatch End comes highly recommended. Open for barely a year, this remarkable Indian eatery has already been named *Harrow Times* Readers' Restaurant of the Year 2013 and has been nominated for both The British Curry Awards and the Asian Curry Awards.

The restaurant has also done its bit for the community having raised more than £8,000 for local charities and causes.

So what is the secret of Coriander's success?

The founders have more than five decades of experience and their passion is in offering traditional menu classics, together with a subtle, contemporary twist.

Coriander is the latest in a series of family run restaurants that include Curry Mahal in South Harrow. This newest jewel in the crown combines

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sleek contemporary decor with decorative surfaces to create a refined and relaxing atmosphere that appeals both to couples looking for an intimate meal and to family groups.

According to the owners, the idea of Coriander is to make your dining experience as warm and welcoming as possible, as though you were having a meal in the lounge with the family who have been creating delicious dishes for curry lovers since 1958.

At Coriander, this wealth of knowledge and experience is coupled with a desire to create unique tastes using the finest and freshest produce. Spices are ground on the premises to give a depth and quality of flavour to every dish, which can be made hot, medium or mild according to your individual palate.

Signature dishes include Shank Xacuti – featuring lamb slow-cooked with freshly ground spices and herbs to produce a rich and aromatic flavour and Reshmi chicken – chargrilled chicken fillets cooked with peppers, onions and fairly hot spices.



Left to right: Alim (head chef), Salim (owner), Koddus (owner), Ashad (chef) and Shueb (manager)

To fully encounter the range of dishes on offer, why not try Coriander's highly popular Sunday buffet menu featuring 15 freshly cooked main dishes that include vegetarian and meat options?

For special occasions and parties there are also menus available to suit any taste or budget.

The average price for a two course evening meal is £17.50 and a takeaway service is also available.



CORIANDER

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● Open: Monday-Thursday - 5pm-11pm
Friday and Saturday - 5pm-11.30pm
Sundays - 12noon-3pm Buffet - 5pm-11pm