

FUCHSIA HOUSE RESTAURANT

EXPLORE OUR WORLD OF TASTES

Lesson 1

Thali: Selection of Indian Curries

Ma Aruna's Chicken Curry
Dhal (Red Lentils)
Aloo Gobi

Steamed Rice
Indian Salad

Lesson 2 Celebration of Louth Produce

Cauliflower and
Bellingham Blue Cheese
Soup

Braised Lamb Shanks
with Balsamic Reduction and
Crushed Herb Potatoes

4 Louth Cheeses
with Sea Kelp Focaccia

Lesson 3 Thai Cuisine

Vegetable Spring Rolls

Thai Green Chicken Curry
with Jasmine Rice

Mango and Sticky Rice

Lesson 4

Veggie Heaven : Embrace your 5 a day

Baby Spinach Omelette
Hummus
Mediterranean Roast
Vegetables
Basil Pesto
Arrabiata Sauce

Lesson 5 Stirfry Special

Chicken and Five
Veg Stirfry in Soy
and Ginger Sauce

Minced Lamb with
Pak Choy,
Chillies and Egg
Noodles

Lesson 6 Dish the Fish!

Thai Fish Cakes

Annagassan and
Clogherhead Fish Pie

Wilted Spinach and Shrimp
lightly curried

1 hour cookery lesson followed by "eat what you cook" 12-2pm

6 classes for only €90

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