

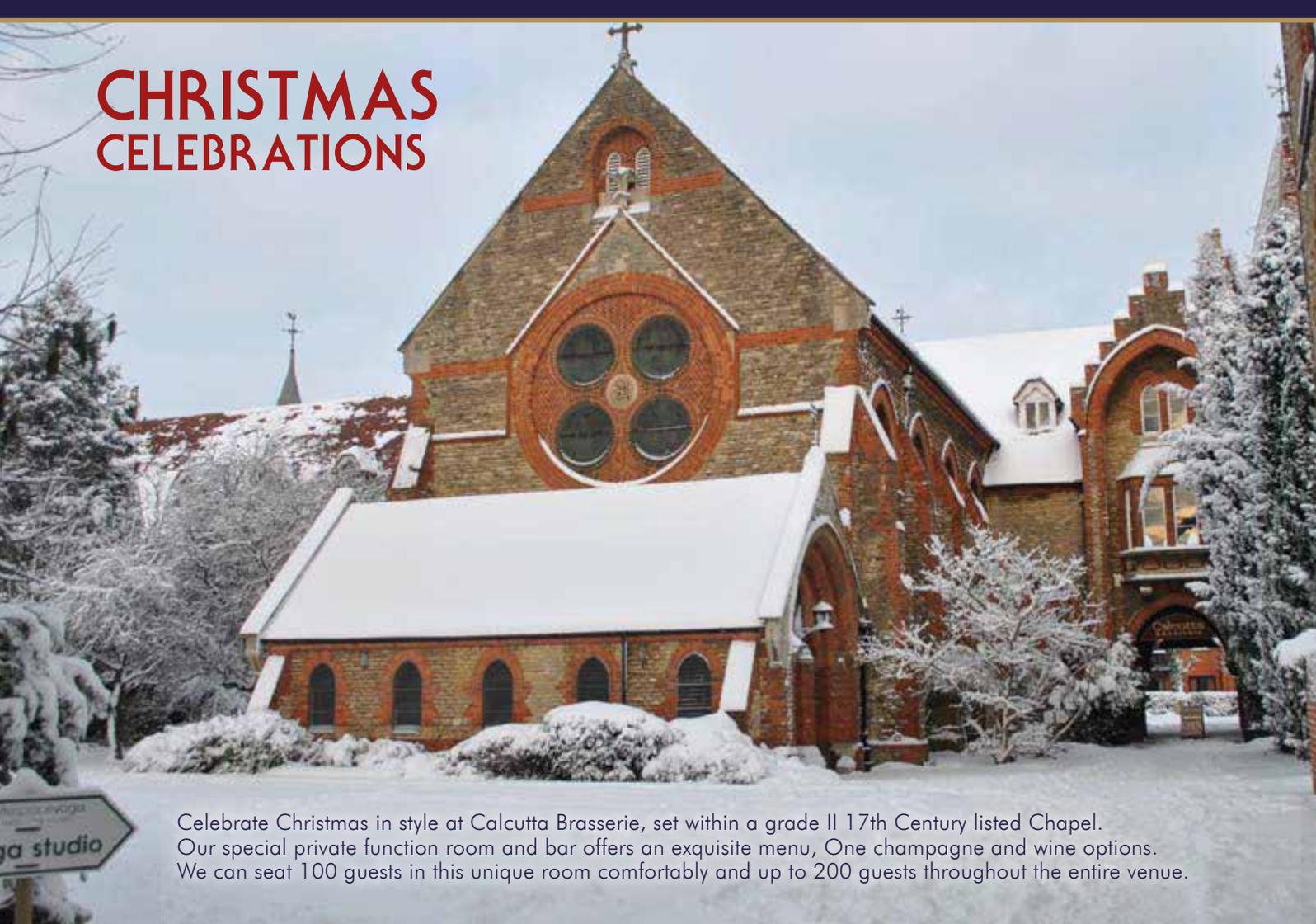
A festive table setting featuring two champagne glasses with gold ribbons, a lit candle in a gold holder, and several gold ornaments on a white tablecloth. The background is a decorated Christmas tree with green branches and gold ornaments.

Calcutta

BRASSERIE

join us for a spicy festive season

CHRISTMAS CELEBRATIONS



Celebrate Christmas in style at Calcutta Brasserie, set within a grade II 17th Century listed Chapel. Our special private function room and bar offers an exquisite menu, One champagne and wine options. We can seat 100 guests in this unique room comfortably and up to 200 guests throughout the entire venue.

FESTIVE LUNCH MENU

AVAILABLE FROM 1ST - 24TH DECEMBER 12.00PM - 2.30PM

All the dishes are served across the table so that all the guests are able to share and taste every dish.

WE ARE HAPPY TO REFILL THE MAIN COURSE.

Appetizer

POPPADOMS & CHUTNEYS

Starters

ZAFRANI MURGH TIKKA

Breast of fresh East Anglian farm chicken pieces marinated with yoghurt, rock salt, paprika and roasted spices

GILAFI SHEEK

Succulent lamb sheek kebab coated with herbs, peppers and mild English Cheddar

BABY SPROUTS PAKORA

Fritters of baby spinach and brussels sprouts

Main Course

BUTTER CHICKEN

Corn-fed chicken breast and off the bone leg, cooked in a buttery tomato sauce flavoured with fenugreek

CHICKEN JALFREZI

Chicken cooked with peppers, tomatoes and green chillies, simmered in a spicy sauce and then garnished with spring onions and green chillies

LAMB ROGAN JOSH

Tender lamb braised slowly with aromatic hot spices and herbs, Finished with chopped tomatoes, onions and fresh coriander leaves

ALOO MATAR

Roasted potatoes and garden peas lightly spiced

Served with Saffron pilav rice & assorted bread basket

Desserts

**TRADITIONAL CHRISTMAS PUDDING
OR KULFI (Indian ice cream)**

2 COURSE

£17.95

PER PERSON

3 COURSE

£21.95

PER PERSON

**PRE-BOOKING REQUIRED • MINIMUM 4 PEOPLE TO SHARE
ENGLISH OR VEGETARIAN MENU AVAILABLE ON REQUEST**



FESTIVE DINNER MENU A

AVAILABLE FROM 1ST - 24TH DECEMBER 6.00PM - 11.00PM

All the dishes are served across the table so that all the guests are able to share and taste every dish.
WE ARE HAPPY TO REFILL THE MAIN COURSE.

Appetizer

POPPADOMS & CHUTNEYS

Starters

MURGH MALAI TIKKA

Diced chicken breasts marinated with yoghurt, cheese and tandoori masalla then grilled in the tandoor

GILAFI SHEEK

Succulent lamb sheek kebab coated with herbs, peppers and mild English Cheddar

BABY SPROUTS PAKORA

Fritters of baby spinach and brussels sprouts

VEGETABLE SAMOSA

Golden fried samosa triangles stuffed with mix vegetable with five spices

Main Course

BUTTER CHICKEN

Corn-fed chicken breast and off the bone leg, cooked in a buttery tomato sauce avoured with fenugreek

MUTTON MALABAR

Tender pieces of Mutton cooked in Keralian spice, fennel, coconut milk, fresh green chillies and curry leaves

VEGETABLE KARAH

Fresh vegetables, mange tout, baby corn, and peppers tossed in a karahi masalla

SOUTH INDIAN GARLIC CHICKEN

Supreme chicken cooked with chillies, black pepper, lemon grass and a generous serving of garlic

TARKA DHAAL

A mixture of different lentils cooked slowly in a pot and then tempered with cumin and garlic

Served with Saffron pilav rice & assorted bread basket

Desserts

**TRADITIONAL CHRISTMAS PUDDING
OR KULFI (Indian ice cream)**

2 COURSE

£22.95

PER PERSON

3 COURSE

£27.95

PER PERSON

**PRE-BOOKING REQUIRED • MINIMUM 4 PEOPLE TO SHARE
ENGLISH OR VEGETARIAN MENU AVAILABLE ON REQUEST**

FESTIVE DINNER MENU B

AVAILABLE FROM 1ST - 24TH DECEMBER 6.00PM - 11.00PM

All the dishes are served across the table so that all the guests are able to share and taste every dish.
WE ARE HAPPY TO REFILL THE MAIN COURSE.

Appetizer

POPPADOMS & CHUTNEYS

Starters

MURGH MALAI TIKKA

Diced chicken breasts marinated with yoghurt, cheese and tandoori masalla then grilled in the tandoor

ADRAKI LAMB CHOPS

Ginger Flavoured lamb cutlets, cooked in the tandoor

LASOONI JHINGA

Tiger prawns marinated with tandoori masalla then shallow fried and tossed with fresh chopped garlic

BABY SPROUTS PAKORA

Fritters of baby spinach and brussels sprouts

VEGETABLE SAMOSA

Golden fried samosa triangles stuffed with mix vegetable with five spices

Main Course

MURGH TIKKA LABABDAR

A signature dish of Taj hotel in India, chicken tikka cooked in a satin smooth tomato onion gravy

KOSHA MANGSO

Slow cooked, lamb in its own juices with aromatic hot spices and caramelised onion and ginger

ALOO JEERA

Dry roasted potatoes tempered with cumin seeds

KING PRAWN JALFREZI

Prawns cooked with peppers, tomatoes and green chillies, simmered in a spicy sauce and then garnished with spring onions and green chillies

SAAG & MUSHROOM BHAI

Fresh spinach and mushrooms cooked in clarified butter with fresh peppers and chopped garlic

Served with Saffron pilav rice & assorted bread basket

Desserts

TRADITIONAL CHRISTMAS PUDDING
OR KULFI (Indian ice cream)

2 COURSE

£24.95

PER PERSON

3 COURSE

£28.95

PER PERSON

PRE-BOOKING REQUIRED • MINIMUM 4 PEOPLE TO SHARE
ENGLISH OR VEGETARIAN MENU AVAILABLE ON REQUEST



£42.95
PER PERSON

£19.95
UNDER 10'S

CHRISTMAS DAY 3 COURSE LUNCH MENU

PRE-BOOKING REQUIRED

SERVED FROM 12.00PM - 3.00PM

Entree

Assorted platter of grills and kebab with relish and salad

Main Course

**PLEASE SELECT 1
DISH FROM BELOW**

ROAST TURKEY

With long stem broccoli, baby potatoes and traditional roast gravy

ROAST LAMB

With long stem broccoli, baby potatoes and traditional roast gravy

BUTTER CHICKEN

Corn-fed chicken breast and off the bone leg, cooked in a buttery tomato sauce flavoured with fenugreek. Served with pilau rice, naan and vegetable side dish of your choice

SEA BASS MOILEE

Pan seared sea bass in a typical South Indian coconut milk and fresh ginger sauce. Served with lemon rice and vegetable side dish of your choice

TANDOORI KEBAB PLATTER

Tandoori grilled lamb chops, chicken tikka, tandoori chicken, sheek kebab and tandoori king prawns served with plain naan

VEGETARIAN THALI

Paneer makhni, tarka daal, subz ki miloni, zeera pilau, naan, raita, salad and pickle

Desserts

**TRADITIONAL
CHRISTMAS PUDDING
OR KULFI (Indian ice cream)**

NEW YEAR'S EVE DINNER & DANCE



LAVISH 3 COURSE DINNER
£42.95 PER PERSON

JOIN US AT OUR GLAMOROUS NIGHT AND
DANCE YOUR WAY INTO THE NEW YEAR
LIVE ENTERTAINMENT AND DJ UNTIL LATE

Reservation Form

TO MAKE A RESERVATION PLEASE FOLLOW THESE SIMPLE STEPS:

1. Phone on 01908 566577 or email info@calcuttabrasserie.co.uk to make your reservation.
2. Confirm your reservation by filling in this form and sending it to Calcutta Brasserie with a deposit of £10 per person.

Contact name:

Organisation:

Address:

.....

.....

Tel day: Tel evening:

Email:

Reservation Date: Time: No. of guests:

FESTIVE LUNCH: 2 course 3 course

DINNER MENU A: 2 course 3 course

DINNER MENU B: 2 course 3 course

CHRISTMAS DAY LUNCH

NEW YEAR'S EVE

**PLEASE CONTACT ME WITH INFORMATION
AND SPECIAL OFFERS FOR CALCUTTA BRASSERIE**

I enclose a cheque for £. deposit.....

Signed: Date:

Note: Refunds will only be made if a cancellation is received, in writing at least 14 days in advance of the reservation. *10% service charge is applicable for parties of 6 or more.

FOR BOOKINGS

CONTACT US:

t: 01908 566577

e: info@calcuttabrasserie.co.uk

www.calcuttabrasserie.co.uk

HAVE A *Curry* Christmas



Download on the
App Store



ANDROID APP ON
Google play

7 St Paul's Court, High Street, Stony Stratford, MK11 1LJ

T: 01908 566577 • E: info@calcuttabrasserie.co.uk • www.calcuttabrasserie.co.uk

