

Calcutta
BRASSERIE



JOIN US FOR YOUR FESTIVE FEAST THIS CHRISTMAS

Christmas Celebrations

Experience the enchantment of the season within the historic confines of our Grade II listed chapel, offering over 200 covers and ample space for gatherings large or small. So indulge in the magic of the season with Calcutta Brasserie, where every bite is a taste of holiday joy!

Menu Available from 1st - 24th December

Please inform your server of any dietary requirements or allergies so they can guide you through the available options. *Vegetarian options available upon request*

Festive Lunch Menu

All items on this menu are presented across the table, so that all guests are able to share and taste each and every dish. Eat as much you like and we are happy to refill the main course. *(Vegetarian options available upon request)*

APPETISERS

Poppadoms with condiments

STARTERS

Onion & Baby Sprout Pakora (g) (v)

Strands of onion, baby spinach & brussel sprouts crispy fried.

Achari Chicken Tikka

Chicken breast pieces marinated with yoghurt, rock salt, achar and roasted spices.

Peshawar Lamb Kofte

South Asian dish made of ground lamb mixed with herbs & spices, grilled in the tandoor.

MAIN COURSES

Murgh Tikka Lababdor)

A signature dish of Taj hotels in India, chicken tikka cooked in a satin smooth tomato onion gravy, butter and cream.

Mutton Mapas))

Traditional South Indian lamb curry cooked in green paste made from coconut milk, green chillies and ginger.

South Indian Garlic Chicken))

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

Methiwala Sag Aloo (v)

Spiced new potato cooked with spinach, fresh fenugreek and spring onion.

Rice & Naan

Basmati Pulao Rice

Assorted Bread Basket (n) (g)

Dessert

Mango/Pistachio Kulfi

or Traditional Christmas Pudding

2 Course - £21.95 per person

3 Course - £26.95 per person

(minimum 2 person)

If you have any special dietary requirements or would like to adapt any of the menu item, please mention to your server.

Chili Guide:) = Medium)) = Hot))) = Very Hot
(g) = Contains Gluten (v) = Vegetarian (n) = Contains Nuts

Festive Dinner Menu A

All items on this menu are presented across the table, so that all guests are able to share and taste each and every dish. All guests at a table must dine from a banquet menu. A minimum of 8 people per table required to have mixed banquet menu A and B. Eat as much you like and we are happy to refill the main course. *(Vegetarian options available upon request)*

APPETISERS

Poppadoms with condiments

STARTERS

Baby Sprout Pakora (v)

Strands of onion, baby spinach and brussel sprouts crispy fried in a spicy gram flour batter.

Vegetable Samosa (g) (v)

Crispy fried filo pastry stuffed with spiced vegetables.

Lasooni Tikka

Chargrilled chicken tikka in garlic yoghurt marinade.

Peshawar Lamb Kofte

South Asian dish made of ground lamb that has been mixed with spices and herbs.

MAIN COURSES

Murgh Makhni

Tandoor grilled tikka of chicken simmered in satin smooth tomato gravy made with juices of the roasted tikka in a makhni masalla sauce

Kori Gassi

Chicken cooked with onions, ginger, garlic, curry leaves, chilli powder, chopped tomatoes and abundance of black pepper.

Lamb Rogan Josh

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

Bombay Potatoes (v)

Potatoes roasted and cooked in spices and tomatoes.

Mushroom & Vegetable Jalfrezi (v)

Button mushroom, mix vegetable and bell peppers cooked in a spicy kadhai gravy.

Basmati Pulao Rice

Assorted Bread Basket (n) (g)

Dessert

Mango/Pistachio Kulfi or Traditional Christmas Pudding

2 Course - £23.95 per person

3 Course - £30.95 per person
(minimum 2 person)

If you have any special dietary requirements or would like to adapt any of the menu item, please mention to your server.

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Festive Dinner Menu B

All items on this menu are presented across the table, so that all guests are able to share and taste each and every dish. All guests at a table must dine from a banquet menu. A minimum of 8 people per table required to have mixed banquet menu A and B. Eat as much you like and we are happy to refill the main course. *(Vegetarian options available upon request)*

APPETISERS

Poppadoms with condiments

STARTERS

Onion & Baby Sprout Pakora (v)

Strands of Spanish onions, baby spinach and brussel sprouts crispy fried in a spicy gram flour batter.

Vegetable Samosa (g) (v)

Crispy fried filo pastry stuffed with spiced vegetables.

Masala Chili Jhinga

Chargrilled tiger prawns marinated with tandoori masala then shallow fried and tossed in the pan with fresh chopped garlic

Adhraki Lamb Chops

Tandoori grilled lamb cutlets marinated with ginger, herbs and spices.

Murgh Malai Tikka

Diced chicken breast marinated with yoghurt, cheese and our tandoori masala then grilled in the tandoor to perfection

MAIN COURSES

Murgh Makhni

Tandoor grilled tikka of chicken simmered in satin smooth tomato gravy made with juices of the roasted tikka and redolent of kasoori methi in a makhni masalla sauce

Kori Gassi)

Chicken cooked with onions, ginger, garlic, curry leaves, chilli powder, chopped tomatoes and abundance of black pepper.

Kosha Mangsho)))

Tender lamb braised slowly with aromatic hot spices and herbs, finished with onions and fresh coriander leaves.

Bombay Potatoes (v)

Potatoes roasted and cooked in spices and tomatoes.

Mushroom & Vegetable Jalfrezi (v))))

Button mushroom, mix vegetable and bell peppers cooked in a spicy kadhai gravy.

Basmati Pulao Rice

Assorted Bread Basket (n) (g)

Dessert

Mango/Pistachio Kulfi or Traditional Christmas Pudding

2 Course - £28.95 per person

3 Course - £31.95 per person

(minimum 2 person)

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Christmas Day

3 Course Lunch Menu

PRE-BOOKING REQUIRED

Served from 12pm - 3pm

APPETISERS

Poppadoms with condiments

Entree

Assorted platter of grills, kebabs & pakora's with sauces & salad.

MAIN COURSES

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

Chicken breast cooked in a buttery tomato sauce. Served with pilau rice, naan and a vegetable dish of your choice

Merry Christmas

Sea Bass Moilee

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

Tandoori Kebab Platter

Mix of tandoori dishes served on a sizzling platter served with plain naan, mint sauce and salad

Vegetarian Thali

Paneer makhni, tadka daal, subzi miloni, jeera rice, plain naan, raitha, salad and pickle all on one 'thaal' for you to enjoy.

Dessert

Mango/Pistachio Kulfi or Traditional Christmas Pudding

£48.95 Per Person

£22.95 Under 10's
(minimum 2 person)

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New Year's Party

**JOIN US FOR OUR ANNUAL
DINNER & DANCE NEW YEARS EVE PARTY**

- Champagne Reception -
- Carefully Selected 3 Course Menu -
- Live D.J Late Into The Night -
- Live Bollywood Dancers -

£49.95 per person

Email or Call Us Today To Book

Celebrate!

NEW YEARS EVE

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