

Calcutta

BRASSERIE

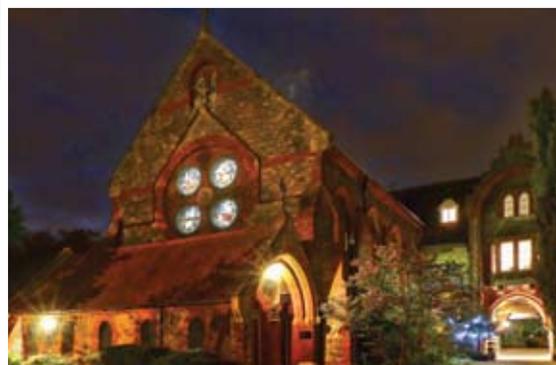


THE PERFECT CORPORATE VENUE
make a lasting impression, where business is our pleasure



SILVER MENU

£18.95
per person



GOLD MENU

£22.95
per person

If you need to make a **big** and **lasting impression**, there is no better place than the multi award winning **Calcutta Brasserie**.

From the moment you and your guests walk in, we guarantee a first class professional service and experience.

The Grade II listed chapel provides the perfect backdrop for a presentation, product launch, networking event or purely for making the right impression.

Our food and service is of the highest calibre and non-intrusive. We are able to accommodate to your every need and ensure you hit the mark on every note.

PLATINUM MENU

£28.95
per person

All these mouth-watering dishes will be presented as a platter, so you can sample each dish

APPETISERS

Poppadoms with condiments

STARTERS

Onion Garam Pakora (g) (v)

Strands of Spanish onions crispy fried in a spicy gram flour batter.

Vegetable Samosa (g) (v)

Crispy fried filo pastry stuffed with spiced vegetables.

Lasooni Murgh Tikka

Chargrilled chicken tikka in garlic yoghurt marinade.

Lamb Shammi Kebab

Ground lamb patties with herbs and spices and roasted chana daal.

MAIN COURSES

Served with pilau rice and assorted bread basket

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

Fried 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 and Vegetable Jalfrezi (v)

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

APPETISERS

Poppadoms with condiments

STARTERS

Paneer Tikka Kali Mirch (v)

Cubes of Indian cottage cheese gently marinated with spices and black pepper.

Chowk Ki Tikki (g) (v)

Potato cakes with ginger, fresh green chillies and roasted cumin.

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.

MAIN COURSES

Served with Saffron pilau rice and assorted bread basket

Murgh Tikka Lababdar

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

Mutton Mappas

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.

Dal of the Day (v)

Most of our chefs are vegetarians and we cook lentils on daily basis. Please ask the waiter for the lentil of the day.

DESSERT

Selection of Kulfi's or Cheesecake.

APPETISERS

Poppadoms with condiments

STARTERS

Adraki Lamb Chops

Ginger flavoured lamb cutlets, cooked in the tandoor.

Tandoori Jhinga

King prawns from East coast of India, spiced and grilled in the tandoor.

Lassoni Malai Tikka

Chargrilled chicken in garlic and yoghurt marinade.

Hara Chana Tikki (v)

Split green pea and spinach cake stuffed with Buffalo mozzarella.

Paneer Tikka Hariyali

Homemade Indian cheese marinated with green paste and yoghurt. Grilled in the tandoor.

MAIN COURSES

Served with Saffron pilau rice and assorted bread basket

Butter Chicken (n)

Pieces of chicken tikka, cooked in a buttery tomato sauce flavoured with fenugreek.

King Prawn Jalfrezi

Prawns cooked with peppers, tomatoes and green chillies, simmered in a spicy sauce.

Nihari Lamb

Braised lamb in spices and garam masalla.

Matar Paneer (v)

Cubes of Indian cheese and garden peas with spice and turmeric.

Aloo Gobi (v)

Spiced potatoes and cauliflowers.

DESSERT

Selection of Kulfi's or Cheesecake.



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CALCUTTA BRASSERIE THE MULTI AWARD WINNING RESTAURANT