

Welcome to a unique culinary experience; a revelation of civilisation, a culture, a history, a country rich with a subtle and spectacular diversity of ingredients, spices, cooking styles and tradition.

At Calcutta Brasserie, we bring you a myriad of individual flavours imbued by different regions, delectable cuisine and a rare selection of wines. Together they compliment each other perfectly to create an environment of utter gastronomic decadence.

We pride ourselves on the fresh preparation of each dish and the authentic and naturally sourced organic and free range ingredients. We do not use any artificial colouring and use only natural herbs and spices, many of which are imported from India.

Our menu has been created by Subhojit Chakravarty, chef proprietor from Calcutta, together with his team of chefs from different regions of India. Through extensive research and through incorporating dishes and ingredients from different corners of India, we are proud to maintain the authentic flavours.

At Calcutta Brasserie we are happy to meet our customer requirements, and will cook to a taste that satisfies your palate and we are always open to customer suggestion and variations.

We sincerely welcome you to be a part of such a wonderful and memorable experience in taste and service, set within our spectacular surroundings.

Subho Bhojan



SUNDAY BUFFET

12noon - 9.30pm

Lavish all day **Sunday Buffet** with a selection of North and South Indian dishes served with exotic desserts....

£11.95
per person

£5.95
children under 10

FREE
children under 5

BUSINESS LUNCH

Monday - Friday 12noon - 2.00pm

Seafood Rasam (g) £5.95

Steamed mussels and shrimps stewed in South Indian style tomato soup, served with mini naan.

Butter Chicken (g) £5.95

Traditional Punjabi style chicken cooked in makhni sauce, served with naan bread.

Fish Cake £5.95

Served with lemon wedge and traditional tartar sauce.

Char Grill King Prawns £5.95

Tiger prawns grilled in the clay oven served with chilli butter.

Lamb Jalfrezi (g) £5.95

Lamb cooked with peppers onions and fresh green chillies in a brown onion sauce served with naan bread.

Chicken Tikka Salad £5.95

Char grilled breast of corn fed chicken served with fresh green salad and mint sauce.

Vegetable Karahi (v) (g) £5.95

Medley of fresh vegetables tossed in karahi masala served with naan bread.

Paneer & Broccoli Shashlik (v) £6.95

Cubes of paneer and florets of broccoli cooked in the tandoor.

Sea Bass Moilee £7.95

Pan fried sea bass simmered in ginger and coconut milk served with rice.

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

Banquet 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.

Eat as much you like and we are happy to refill the main course.

APPETISERS

Poppadoms with condiments

STARTERS

Onion Garam Pakora (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

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 𑄣

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 vegetable and bell peppers cooked in a spicy kadhai gravy.

Basmati Pulao Rice

Assorted Bread Basket (n) (g)

£16.95 per person

(minimum 2 to share)

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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Banquet 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.

Eat as much you like and we are happy to refill the main course.

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

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.

Saffron Pilaf Rice

Assorted Bread Basket (n) (g)

DESSERT

Selection of Kulfi's or Cheesecake.

£21.95 per person

(minimum 2 to share)

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Appetisers

Hara Channa Tikki (g) (v) Split Green peas and spinach cakes filled with buffalo mozzarella.	£4.95
Talli Kekra (g) Crispy fried soft shell crab with tamarind chutney.	£6.95
Manglolean Scallops Pan seared king scallops with mustard and curry leaves.	£7.95
Dakshini Mussels Fresh steamed Bantry bay mussels in allepy sauce and fresh cilantro leaves. Served with naan bread.	£6.95
Seafood Tomato Rasam Steamed mussels, baby octopus, clams stewed in South Indian tomato shorba. Served with naan bread.	£5.95
Goan Crab Cake (g) Devonshire crab cakes spiced with roasted goan spices.	£5.95
Dosa (v) Crispy rice pancakes plain or stuffed with spiced potato fillings served with traditional sambar, coconut chutney.	£4.95
Lollipop Chicken (g) Herb crusted chicken wings spiced with paprika and peppers served with green salad, coriander mint relish.	£4.95
Grilled Chicken Salad Strips of Chicken breast on a bed of mixed salad leaves, tomatoes, and tamarind mayonnaise dressing.	£4.50
Tiranga Samosa (g) Golden fried samosa triangles stuffed with potato and peas, chicken and red peppers, duck with five spices.	£4.95
Moti Kebab (v) Tandoor cooked English cup mushrooms stuffed with paneer (Indian cheese).	£4.95
Chowk Ki Tikki (g) (v) Potato cakes with ginger, fresh green chillies and roasted cumin, served with tamarind mayonnaise.	£4.50
Mix Vegetable Platter (to share) (g) (v) Selection of paneer tikka, vegetable samosa, chowk ki tikki, mushroom kurkure and onion bhaji served with chutney and salad.	£8.95

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Tandoor - The Clay Oven

All our tikka are cooked medium to well done. Please let us know if you prefer a rare done. Our tandoori dishes are served with traditional Indian mint and coriander chutney as well as green salad.

Food colour has been banned from our kitchen and we pride ourselves in serving the dishes in their natural way.

	STARTER / MAIN
Zafrani Murgh Tikka Breast of fresh East Anglian farm chicken pieces marinated with yoghurt, rock salt, paprika and roasted spices.	£4.95 / £8.45
Paneer Tikka Kali Mirch (v) Cubes of Indian cottage cheese gently marinated with spices and black pepper.	£4.95 / £8.95
Gilafi Sheek Succulent lamb sheek kebab coated with herbs, peppers and mild English Cheddar.	£4.50 / £7.95
Barwan Tandoori Aloo (v) (n) Tandoori grilled potato stuffed with chopped onions, nuts and hot aromatic spices	£4.50 / £7.95
Tandoori Jhinga King prawns from east coast of India spiced and chargrilled in tandoor.	£5.95 / £11.95
Tandoori Chicken Norfolk Free range spring chicken in yoghurt and spice marinade grilled in tandoor.	£4.50 / £8.95
Herb Crusted Lamb Chops Chops of kid lamb spiced and grilled in tandoor served with long stem broccoli and mash potato.	£11.95
Sizzling Tandoori Kebab Platter Tandoor grilled Lamb chops, chicken tikka, tandoori chicken, sheek kebab and tandoori prawns served with plain naan.	£12.95
Lasooni Murgh Tikka Chargrilled chicken tikka in garlic yoghurt marinade.	£4.95 / £8.95

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Main Courses - Sea Food

Lobster Malai Curry)	£21.95
Whole Canadian lobster cooked in classical Bengali style with abundance of coconut milk, ginger and green chillies.	
Daab Chingri)	£13.95
King prawns cooked in classical Bengali style with abundance of coconut milk, ginger and green chillies.	
Lobster Xec Xec)))	£21.95
Lobster tails pan fried tossed with Traditional Goan spices and birds eye chillies.	
Meen Moilee)	£13.95
Pan seared sea bass in a typical South Indian coconut milk and fresh ginger sauce.	
Jhinga Tawa Masalla))	£9.95
Pan griddled tiger prawns with black pepper, crushed coriander seeds and caramelised onion.	
Monkfish Cafreal)	£13.95
Tandoor grilled monkfish tails in Goan pepper spice.	
Jhinga Hara Pyaz))	£9.95
Pan seared Tiger prawns cooked with roasted peppers, spring onions and hot spices.	
Lau Chingri)	£13.95
Another traditional Bengali dish, Grilled King prawns and bottle gourd (Indian pumpkin) braised in a smooth tomato onion gravy.	
Salmon Ka Tukra)	£12.95
Mouth watering chunky fillets of pink salmon matured in a rich spicy marinade of oil, fennel ginger ajwain & trace of mustard oil. Barbecued in the tandoor to create a pinnacle of gastronomic excellence.	
Machor Jhol)	£14.95
Monkfish loin cooked two ways resting on tender mooli and sautéed in turmeric drizzled with a spicy Bengali tomato and coriander broth.	

Main Courses - Thali

A traditional Indian Thali consists of two main meals, one vegetable accompanied with rice and a bread, pickle, salad and yoghurt which makes it a complete meal.

North Indian Thali (g)	£13.95
Makhni murgh, lamb palak, tarka daal, tandoori lachha paratha, pulao rice, raitha salad and pickle.	
South Indian Special Thali (g)	£13.95
Lamb chettinad, kori gassi, sambhar, lemon rice, butter naan, raitha, salad.	
Vegetarian Thali (g) (v)	£11.95
Paneer makhni, tarka daal, subz ki miloni, pulao rice, naan, raitha, salad and pickle.	

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Main Courses - Meat & Poultry

Tharavu Roast)	£11.95
Pan seared spiced Gressingham duck breast cooked with orange zest and tomato sauce.	
Butter Chicken)	£9.95
Corn-fed chicken breast and off the bone, cooked in a buttery tomato sauce flavoured with fenugreek.	
Kori Gassi))	£7.95
Chicken cooked with onions, ginger, garlic, curry leaves, chilli powder, chopped tomatoes and abundance of black pepper and fennel seeds.	
Chicken Mango Korma (n)	£9.95
Poached & grilled corn fed chicken breasts simmered in alphonso mango sauce.	
Chicken Chettinad)))	£7.95
Classic south Indian dish created by the chettiyars of tamil nadu, chicken simmered in a sauce of black pepper roasted coriander and tomatoes.	
Dhaba Chicken))	£8.95
A truly Punjabi favourite, home style chicken cooked (on the bone) with hot spices and fresh green chillies and lots of fresh coriander.	
Murgh Tikka Lababdar)	£7.95
A signature dish of Taj hotels in India, chicken tikka cooked in a satin smooth tomato onion gravy, butter and cream.	
Nalli Korma)	£10.95
Slow cooked shanks of lamb braised in hyderabadi korma sauce.	
Kosha Mangsho))	£8.95
Slow cooked, lamb in its own juices with aromatic hot spices and caramelised onion and ginger.	
Parsee Dhansak))	£9.95
A traditional parsee Sunday roast "Dhan" means rice "Saak" means vegetables and lentils combined. Traditional parsee dhansak refer to lamb, for healthier options a chicken or vegetable can be substituted.	
Hyderabadi Dum Biriyani)	£9.95
Braised basmati rice cooked with lamb/chicken in a sealed pot in it's own juices. Served with salad & raitha and vegetable curry.	
Rajasthani Laal Maas)))	£9.95
Delicacy of the Indian Rajputs, lamb cooked in Rajasthani Deghi mirch (hot chillies) and tomato gravy.	
Mutton Mappas))	£8.95
Traditional South Indian lamb curry cooked in green paste made from coconut milk, green chillies and ginger.	
Shahi Gosht Korma) (n)	£9.95
Fillet of lamb marinated with yoghurt and green cardamom then roasted in the oven, cooked in a smooth caramelised onion with badaam paste.	
South Indian Garlic Chicken))	£8.95
Supreme chicken cooked with chillies, black pepper, and a generous serving of garlic.	

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Vegetarian Selection

	SIDE / MAIN
Methiwala Sag Aloo Spiced new potato cooked with spinach, fresh fenugreek and spring onion.	£3.95 / £5.95
Baingan Bhartha Smoked aubergine mash cooked with chopped onions, tomatoes and fresh green chillies.	£4.50 / £6.95
Cabbage Thoran Savoy cabbage stir fried with sauté onion, fresh coconut and mustard seeds.	£3.95 / £5.95
Avial This famous south Indian mix veg curry made from green bananas, beans, cabbage in coconut and yoghurt sauce.	£4.50 / £6.95
Dal of the Day Most of our chefs are vegetarians and we cook lentils on daily basis. Please ask the waiter for the lentil of the day.	£3.95 / £5.95
Karari Bhindi (g) Crisp fried okra in a spiced gram flour batter.	£3.95 / £5.95
Ajwani Bhindi Okra simmered in a reduced onion and tomato curry flavoured with toasted caraway.	£4.50 / £6.95
Gobi Matter Cauliflower and peas cooked in a traditionally Punjabi way.	£3.95 / £5.95
Aloo Jeera Dry roasted potatoes tampered with cumin seeds.	£3.95 / £5.95
Vegetable Sambhar Vegetables and lentils cooked in south Indian style.	£3.95 / £5.95
Mushroom Combo Chestnut mushroom and English cup mushrooms sauted in garlic and caramelised onions.	£4.50 / £6.95
Punjabi Chole Chick peas cooked traditionally like a north Indian style with yoghurt and special chana masalla.	£3.95 / £5.95
Urulai Vatakal Famous south Indian style potato wedges stir-fried with mustard seeds and curry leaves.	£6.95
Chilli Paneer)(g) Indian cottage cheese stir fried with peppers and green chillies.	£8.95
Paneer Karahi Indian cottage cheese cooked with bell peppers and karahi masalla.	£8.95
Vegetables Karahi Fresh vegetables, mange tout, baby corn, and peppers tossed in a karahi masalla.	£6.95

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Rice Bread & Sundries

Steamed Basmati Rice	£2.50
Saffron Pilaf	£2.75
Lemon Rice	£3.50
Fried Rice (Vegetable / Egg / Mushroom / Peas / Keema)	£3.50
Assorted Bread Basket (n) (g) (Garlic Naan, Tandoori Roti and Peshwari Naan)	£5.95
Stuffed Naan (g) (Keema / Cheese / Onion / Garlic / Chilli)	£2.95
Plain Naan (g)	£2.50
Chapatti (g)	£1.75
Tandoori Paratha (g)	£2.50
Stuffed Paratha (g)	£2.95
Raitha	£1.95
Kachumber Salad	£2.50
Chutney Tray	£0.50

Some of our dishes may contain shell/fish bones.

If a particular fresh produce is unavailable on the day, a suitable alternative will be offered.

v Denotes vegetarian

g Contains Gluten - Other dishes may also contain gluten, please check with server

n Contains Nuts - Other dishes may also contain traces of nuts as nuts are used in our kitchen

Management reserves the right to refuse service without giving any reason.

Optional 10% service charge will be added to tables of 6 and over.

Minimum one main course per person.

Any complaints please refer to the Duty Manager as soon as possible.

All our dishes are subject to availability and our dishes contain nuts or nut derivatives. Please ask your server.

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Drinks

Aperitifs 50ml

Martini (sweet or dry, 15%)	£2.50
Cinzano Bianco (15%)	£2.50
Dubonnet (14.8%)	£2.50
Campari (25%)	£2.50
Sherry (medium, dry or cream, 17%)	£2.50
Pimms (25%)	£2.50

Lager/Beer (Bottles)

Indian - 330ml	£3.25
Indian - 660ml	£4.60
Stella - 330ml	£3.25
Magners - 568ml	£4.25
Old Speckled Hen - 355ml	£3.50
Cobra Non Alcoholic - 330ml	£2.95
Smirnoff Ice - 330ml	£3.25
Bex - 275ml	£2.95

Soft Drinks

J2O	£2.10
Fruit Juice	£1.90
Coca Cola	£1.90
Lemonade	£1.90
Tonic Water	£1.90
Ginger Ale	£1.90
Soda Water	£1.90
Appletise	£2.10
Mineral Water:	
Small bottle - 330ml	£1.90
Large bottle - 750ml	£3.60
Lime extra	£0.25

Malt Whiskey

Please ask for our range of malt whiskey.

Spirits 25ml

Southern Comfort (35%)	£2.50
Jack Daniels (40%)	£2.50
Archers (23%)	£2.50
Tequila (38%)	£2.50
Gin (37.5%)	£2.50
Bombay Sapphire Gin (40%)	£2.75
Tanqueray Gin (40%)	£2.75
Whiskey (Bells, 40%)	£2.50
Vodka (37.5%)	£2.50
Dark Rum (40%)	£2.50
Bacardi (37.5%)	£2.50
Pernod (40%)	£2.50
Malibu (21%)	£2.50
Brandy (V.S. 40%)	£2.95
Brandy (V.S.O.P. 40%)	£3.50
Brandy (X.O. 40%)	£8.95
Janneau Armagnac (40%)	£3.50
Mixer with any of the above	£1.00

Liqueurs 25ml

Cointreau (40%)	£2.50
Tia Maria (26.5%)	£2.50
Grand Marnier (40%)	£2.50
Benedictine (40%)	£2.50
Crème de Menthe (21%)	£2.50
Drambuie (40%)	£2.50
Gayva (35%)	£2.50
Bailey's Irish Cream (17%)	£2.50
Sambuca (40%)	£2.50
Amaretto (28%)	£2.50

