

FOOD HYGIENE RATING

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VERY GOOD

Sunday Buffet

Sunday 12 noon - 9:30pm

Come & enjoy our South-Asian inspired Sunday Buffet menu. We are excited to take you on a culinary journey alongside your favourite people.

£21.95 per person Under 10's £9.95 Under 5's EAT FREE

Services We Provide




- Wedding Reception
- Business Lunch
- Engagement Party
- Family Style Dining
- Birthday Party
- Special Events
- Corporate Events
- Large Car Park
- Outdoor Catering
- Venue Hire

SPECIALISED TAILOR-MADE MENUS AVAILABLE
UPON REQUEST

Calcutta
BRASSERIE



7 ST PAUL'S COURT, HIGH STREET, STONY STRATFORD, MK11 1LJ

Find us on   

T: 01908 566 577 E: INFO@CALCUTTABRASSERIE.CO.UK W: CALCUTTABRASSERIE.CO.UK

20%

DISCOUNT BEFORE 7:30pm ON COLLECTIONS

15%

DISCOUNT AFTER 7:30pm

Calcutta Brasserie Indian Restaurant is set within a beautiful 17th Century Grade II Listed Chapel that creates one of the most unique and inspiring dining experiences imaginable.

Located in the picturesque and historic coaching town of Stony Stratford, the multi-award winning restaurant has been named as one of the best Indian restaurant's in the country; testament to the passion and detail put into each and every dish.

A unique culinary experience; with a subtle and spectacular diversity of ingredients, spices, cooking styles and tradition. We pride ourselves on the fresh preparation of each dish, using naturally sourced organic and free range ingredients. With our first class friendly service, your Calcutta experience will be memorable and enjoyable

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

Please inform your server of any dietary requirements or allergies so they can guide you through the available options

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. 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.

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 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.

Tadka Daal (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 Cheesecake.

£28.99 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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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. 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.

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

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)

£23.99 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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APPETISERS

Hara Channa Tikki (v) (g)

Split Green peas and spinach cakes filled with buffalo mozzarella.

£5.50

Tali Kekra (g)

Crispy fried soft shell crab with tamarind chutney.

£8.95

Manglorean Scallops

Pan seared king scallops with mustard and curry leaves.

£9.25

Dakshini Mussels

Fresh steamed Bantry bay mussels in allepy sauce and fresh cilantro leaves. Served with naan bread.

£7.95

Seafood Tomato Rasam

Steamed mussels, baby octopus, clams stewed in South Indian tomato shorba. Served with naan bread.

£7.95

Goan Crab Cake (g)

Devonshire crab cakes spiced with roasted goan spices.

£7.50

Dosa (v)

Crispy rice pancakes plain or stuffed with spiced potato fillings served with traditional sambar, coconut chutney.

£5.95

Lolipop 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.

£5.95

Chowk Ki Tikki (v) (g)

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

£4.50

Mix Vegetable Platter (to share) (v) (g)

Selection of paneer tikka, vegetable samosa, chowk ki tikki, mushroom pakora and onion bhaji served with chutney and salad.

£10.95

King Prawn Puri (g)

Fried, un-leavened bread topped with king prawns and cooked to our own recipe.

£7.95

TANDOOR - THE CLAY OVEN

	STARTER	MAIN
Zafrani Murgh Tikka	£6.00	£10.50
Breast of fresh farm chicken pieces marinated with yoghurt, rock salt, paprika and roasted spices.		
Lasooni Murgh Tikka	£6.00	£10.50
Chargrilled chicken tikka in garlic yoghurt marinade		
Tandoori Chicken	£5.50	£9.95
Free range spring chicken cooked in a yoghurt and spice marinade and grilled in the tandoor.		
Gilafi Sheek	£6.00	£8.95
Succulent lamb sheek kebab coated with herbs, peppers and mild English cheddar.		
Herb Crusted Lamb Chops		£14.50
Chops of kid lamb spiced and grilled in the tandoor served with spicy aloo mash.		
Barwan Tandoori Aloo (v) (n)	£4.50	£7.95
Tandoori grilled potato stuffed with chopped onions, nuts and hot aromatic spices.		



Paneer Tikka (v)	£5.50	£9.95
Cubes of Indian cottage cheese gently marinated with spices and black pepper.		
Tandoori Jhinga	£7.50	£14.95
Indian king prawns lightly spiced and chargrilled in the tandoor.		
Sizzling Tandoori Platter		£14.95
Tandoor grilled lamb chops, chicken tikka, sheek kebab and tandoori king prawn. Served with plain nan		

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	SIDE	MAIN
Punjabi Chole)	£5.50	£8.50
Chick peas cooked traditionally like a north Indian style with yoghurt and special chana masalla.		
Urulai Vatakal))		£7.95
Famous south Indian style potato wedges stir-fried with mustard seeds and curry leaves.		
Chilli Paneer)))		£9.95
Indian cottage cheese stir fried with peppers and green chillies		
Paneer Karahi))		£9.95
Indian cottage cheese cooked with bell peppers and karahi masalla.		
Vegetable Karahi)))		£8.50
Fresh vegetables, mange tout, baby corn, and peppers tossed in a karahi masalla		



RICE, BREAD & SUNDRIES

Steamed Basmati Rice	£3.25
Lemon Rice	£4.00
Saffron Pilaf	£3.50
Fried Rice	£4.00
(Vegetable / Egg / Mushroom / Peas / Keema)	
Assorted Bread Basket (n) (g)	£6.50
(Garlic Naan, Plain Naan and Peshwari Naan)	
Stuffed Naan	£3.95
(Keema / Cheese / Onion / Garlic / Chilli)	
Plain Naan	£2.95
Chapatti	£2.25
Tandoori Paratha	£2.50
Stuffed Paratha	£3.50
Raitha	£2.50
Kachumber Salad	£2.50
Chutney Tray	£1.00
Popadoms	£0.90
(Spicy or Plain) each	

VEGETARIAN

	SIDE	MAIN
Methiwala Sag Aloo	£5.50	£8.50
Spiced new potato cooked with spinach, fresh fenugreek and spring onion.		
Baingan Bhartha	£5.50	£8.50
Smoked aubergine mash cooked with chopped onions, tomatoes and fresh green chillies		
Cabbage Thoran	£5.50	£8.50
Savoy cabbage stir fried with sauté onion, fresh coconut and mustard seeds		
Avial	£5.50	£8.50
This famous south Indian mix veg curry made from green bananas, beans, cabbage in coconut and yoghurt sauce		



	SIDE	MAIN
Tadka Daal	£5.50	£8.50
Lentils tempered with spices, this daal tadka is one of the most popular Indian daal dishes		
Karari Bhindi (g)	£5.50	£8.50
Crisp fried okra in a spiced gram flour batter.		
Ajwini Bhindi	£5.50	£8.50
Okra simmered in a reduced onion and tomato curry flavoured with toasted caraway.		
Gobi Matter	£5.50	£8.50
Cauliflower and peas cooked in a traditionally Punjabi way.		
Aloo Jeera	£5.50	£8.50
Dry roasted potatoes tempered with cumin seeds.		
Vegetable Sambhar	£5.50	£8.50
Vegetables and lentils cooked in south Indian style		
Mushroom Combo	£5.50	£8.50
Chestnut mushroom and English cup mushrooms sauted in garlic and caramelised onions		

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MAIN COURSES - SEAFOOD

Lobster Malai Curry	£26.50	Salmon Ka Tukra	£14.95
Whole Canadian lobster cooked in classical Bengali style with abundance of coconut milk, ginger and green chillies.		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.	
Lobster Xec Xec	£26.50	Machor Jhol	£15.95
Whole Canadian lobster pan fried tossed with Traditional Goan spices and birds eye chillies.		Monkfish loin cooked two ways resting on tender mooli and sautéed in turmeric drizzled with a spicy Bengali tomato and coriander broth.	
Daab Chingri	£15.95		
King prawns cooked in classical Bengali style with abundance of coconut milk, ginger and green chillies			
Meen Moilee	£16.50		
Pan seared sea bass in a typical South Indian coconut milk and fresh ginger sauce.			
Jhinga Tawa Masalla	£14.50		
Pan griddled tiger prawns with black pepper, crushed coriander seeds and caramelised onion.			
Monkfish Cafreal	£15.95		
Tandoor grilled monkfish tails in Goan pepper spice.			
Jhinga Hara Pyaz	£14.50		
Pan seared Tiger prawns cooked with roasted peppers, spring onions and hot spices.			
Lau Chingri	£15.95		
Another traditional Bengali dish, Grilled King prawns and bottle gourd (Indian pumpkin) braised in a smooth tomato onion gravy.			



MAIN COURSES - MEAT & POULTRY

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Murgh Tikka Lababdor 🌶️ £10.95
A signature dish of Taj hotels in India, chicken tikka cooked in a satin smooth tomato onion gravy, butter and cream.

Butter Chicken £10.50
Corn-fed chicken breast and off the bone, cooked in a buttery tomato sauce flavoured with fenugreek.

Chicken Mango Korma (n) £10.95
Poached & grilled corn fed chicken breasts simmered in alphonso mango sauce.

Kori Gassi 🌶️ £9.95
Chicken cooked with onions, ginger, garlic, curry leaves, chilli powder, chopped tomatoes and abundance of black pepper and fennel seeds.

South Indian Garlic Chicken 🌶️🌶️ £10.50
Supreme chicken cooked with chillies, black pepper, and a generous serving of garlic.

Parsee Dhansak 🌶️🌶️ £13.95
A traditional parsee 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.

Dhaba Chicken 🌶️🌶️ £10.95
A truly Punjabi favourite, home style chicken cooked (on the bone) with hot spices and fresh green chillies and lots of fresh coriander

Hyderabadi Dum Biryani 🌶️ £14.50
Braised basmati rice cooked with lamb/chicken in a sealed pot in it's own juices. Served with vegetable curry.

Tharavu Roast 🌶️ £15.95
Pan seared spiced Gressingham duck breast cooked with orange zest and tomato sauce.

Nali Korma 🌶️ £16.95
Slow cooked shanks of lamb braised in hyderabadi korma sauce.

Chicken Chettinad 🌶️🌶️🌶️ £10.50
Classic south Indian dish, chicken simmered in a sauce of black pepper roasted coriander and tomatoes.



Shahi Gosht Korma 🌶️ £11.95
Fillet of lamb marinated with yoghurt and green cardamom then roasted in the oven, cooked in a smooth caramelised onion with badaam paste.

Kosha Mangsho 🌶️🌶️ £11.95
Slow cooked, lamb in its own juices with aromatic hot spices and caramelised onion and ginger.

Mutton Mapas 🌶️🌶️ £11.95
Traditional South Indian lamb curry cooked in green paste made from coconut milk, green chillies and ginger.

ALL TIME FAVOURITES Chicken -£10.50 Lamb - £11.95 King Prawn - £13.95

Bhoona 🌶️🌶️
Cooked with chopped tomatoes, onions, ginger and garlic to a very dry consistency

Madras 🌶️🌶️🌶️
A South-Indian version of central Indian dishes, hot and spicy

Jalfrezi 🌶️🌶️🌶️
Cooked with tomatoes, peppers and green chillies simmered in a spicy sauce and garnished with spring onions and green chillies

Railway Mutton Curry 🌶️🌶️ £11.95
Popular mutton dish served in the railway canteen of Bombay, chunks of mutton (on the bone) cooked in its own juices, stewed till tender, with ginger, caramelised onion, and ground aromatic hot spices

Rajasthani Laal Maas 🌶️🌶️🌶️ £11.95
Delicacy of the Indian Rajputs, lamb cooked in Rajasthani Deghi mirch (hot chillies) and tomato gravy

Korma
For the mild curry lover. Cooked in a creamy sauce of onions, coconut, cashew nuts and light spices.

Tikka Masalla
Tandoor grilled protein simmered in a satin smooth tomato gravy with light spices and cream.