

FESTIVE  
MENU

# PRE X-MAS DINNER

## indian selection

### STARTERS

#### CHICKEN TIKKA

Bite-sized pieces of spicy chicken chargrilled in a tandoor clay oven

#### MASALA FISH

Marinated fish, oven-baked with delicate herbs and spices

#### MIRCHI PANEER (V)

Indian cottage cheese with julienne of mixed peppers, red onions and green chilli sauce

#### ONION BHAJI (V)

Mildly spiced onion slices coated in a crispy chickpea batter and deep fried

### MAINS

#### MURGH MARGALLA

Tandoori chicken cooked with onions, tomato, green peppers enrobed in a fragrant cumin-based masala sauce to a mouth-watering effect

#### LAMB FRONTIER

Lamb tikka, chargrilled in tandoor and finished with our chef's special thick onion tomato curry sauce in a wok

#### VEG JALFREZI (V)

Tandoori chicken cooked with onions, tomato, green peppers enrobed in a fragrant cumin-based masala sauce to a mouth-watering effect

#### SABZI BALTI (V)

Mixed seasonal vegetables stir fried with a subtle blend of herbs and spices

### ACCOMPANIMENTS

RICE | NAN

### DESSERTS

MANGO KULFI | RASMALAI

£19.95

## italian selection

### STARTERS

#### CALAMARI FRITTI

Tender squid rings dressed in light batter, deep fried and served with mixed salad

#### BRUSCHETTA (V)

Freshly chopped tomatoes, basil, garlic, mozzarella cheese on toasted ciabatta bread, served hot

#### FUNGHI ALL'ITALIANA (V)

Oven baked mushrooms cooked in our own special garlic butter sauce and topped with cheese and parsley

### MAINS

#### POLLO AL FUNGHI

Pan fried breast of chicken, cooked with mushrooms in a cream sauce and topped with asparagus

#### FILETTO AL PEPE

200 gram tenderloin beef steak served with crushed black pepper sauce

#### FETTUCCINE AL POLLO

Pasta ribbons cooked with pieces of chicken, onions, peppers, served with cream and a hint of tomato sauce, chillies and garnished with parmesan cheese

#### CODA DI ROSPO

Cod fillet served with fresh salad, roasted potatoes, prawns, tomato, basil and cream sauce

### DESSERTS

#### TIRAMISU

Traditional home-made Italian dessert with light sponge soaked in coffee with marsala wine, layered with mascarpone cream and dusted with cocoa powder

#### CREPELLE

Pan cake served with 3 different ice creams topped with chocolate sauce

£24.95

# NEW YEAR'S EVE

## indian selection

### STARTERS

#### CHICKEN TIKKA

Bite-sized pieces of spicy chicken chargrilled in a tandoor clay oven

#### MASALA FISH

Marinated fish, oven-baked with delicate herbs and spices

#### LAMB CHOPS

Lamb chops on the bone marinated in herbs and spices before chargrilled to perfection

#### PANEER TIKKA (V)

Pieces of Indian cheese marinated in herbs and spices, cooked in a clay tandoor oven on a skewer

### MAINS

#### MURGHI MAKHANI

Tandoori chicken cooked with onions, tomato, green peppers enrobed in a fragrant cumin-based masala sauce to a mouth-watering effect

#### LAMB PASANDA

Prime cuts of lamb marinated with multiple seasonings and then fried in a heavenly curry consisting of ground almonds and yoghurt

#### FISH GOAN CURRY

Goa is known for its distinctive fish curries. Goan fish prepared with curry leaves, red chillies, mustard seeds, coconut milk and herbs and spices

#### VEG JALFREZI (V)

Hot and spicy, a combination of onions, tomatoes, peppers and green chillies tossed in a spicy dry, thick sauce

### ACCOMPANIMENTS

RICE | NAN

### DESSERTS

MANGO KULFI | RASMALAI

£29.95

## italian selection

### STARTERS

#### SCAMPI FRITTI

King prawns coated with light butter, deep fried and served with mixed salad

#### CARRE D'AGNELLO

Lamb chops, served with salad and rosemary garlic sauce

#### FUNGHI ALL'ITALIANA (V)

Oven baked mushrooms cooked in our own special garlic butter sauce and topped with cheese and parsley

### MAINS

#### FILLETTO ROSSINI

200 gram fillet steak cooked in a rich Madeira wine sauce, crowned with pate

#### POLLO PARMIGIANA

Grilled chicken breast cooked with onions, fresh chillies, napolitan sauce and topped with mozzarella cheese.

#### FILETTO D'AGENELLO

Fillet of lamb, served with mushrooms and cream sauce

### DESSERTS

#### TIRAMISU

Traditional home-made Italian dessert with light sponge soaked in coffee with marsala wine, layered with mascarpone cream and dusted with cocoa powder

#### CREPELLE

Pan cake served with 3 different ice creams topped with chocolate sauce

£29.95



# VALENTINES MENU

INDIAN & ITALIAN

DUET CUISINE

Unit 1, Fort Dunlop, Fort Parkway, Erdington, Birmingham B24 9FD  
Tel: 0121 748 1234 | Email: [bookings@duetcuisine.co.uk](mailto:bookings@duetcuisine.co.uk)

[duetcuisine.co.uk](http://duetcuisine.co.uk)

# ITALIAN

£30<sup>00</sup>  
PER HEAD

## APPETISERS

### MARINATED OLIVES

Olives, marinated in Italian herbs and spices.

## STARTERS

### GAMBERETTI ALL'AGLIO

Fresh prawns sautéed in a sizzling garlic butter, with a hint of chilli and parsley.

### CALAMARI FRITTI

Tender squid rings dressed in light batter, deep fried and served with mixed salad.

### FUNGHI ALL'ITALIANA

Oven baked mushrooms cooked in our own special garlic butter sauce and topped with cheese and parsley.

### BRUSCHETTA

Freshly chopped tomatoes, basil, garlic, mozzarella cheese on toasted ciabatta bread, served hot.

### CARRÈ D'AGNELLO AL ROSMARINO

Lamb chop, lightly marinated in herbs, served with salad.

## MAINS

### TAGLIATELLE POLLO

Pasta ribbons cooked with pieces of chicken, onions, mushrooms, peppers, served with white cream sauce and garnished with parmesan cheese.

### POLLO ITALIANO

Tender pieces of chicken cooked with onions, chillies and simmered in a delightful tomato sauce, served with fettucine pasta and garnished with parmesan cheese.

### PICCANTE FILLETO DI SALMON

Grilled salmon marinated in herbs and spices and cooked with onions, peppers, chillies and coriander in a spicy curry sauce, served with chips.

### FILLET ALLA GRIGLIA

Fillet steak chargrilled to your taste, served with a bowl of vegetables or chips.

### POLLO AI FUNGHI

Pan fried breast of chicken, cooked with mushrooms in a cream sauce, served with a bowl of vegetables or chips.

### CARRÈ D'AGNELLO AL ROSMARINO

Lamb rack sautéed in extra virgin oil, garlic, rosemary and served with vegetables, roast potatoes and house special sauce.

### CODA DI ROSPO

Cod fillet served with fresh salad, roasted potatoes, prawns, tomato, basil and cream sauce.

## DESSERTS

### LOVERS GATEAUX SLICE

or

### COCONUT ICED PARFAIT HEART

Sponge base, topped with coconut cream parfait and topped with a raspberry miroir.

# INDIAN

£25<sup>00</sup>  
PER HEAD

## APPETISERS

### POPPADOMS

Poppadums with assorted chutneys.

## STARTERS

### CHICKEN TIKKA

Pieces of boneless chicken breast marinated in yoghurt, select spices, lemon juice and cooked in the tandoor.

### CHILLI CHICKEN

Strips of tender chicken sautéed with julienne of mixed peppers, red onion and green chilli sauce, with a hint of soy and vinegar.

### SHEEKH KEBAB

Succulent tender minced lamb skewers seasoned with onion, herbs, fresh coriander and green chillies and cooked in a clay tandoor oven.

### LAMB CHOPS

Lamb chops on the bone marinated in herbs and spices before chargrilled to perfection.

### MASALA FISH

Fish marinated with aromatic Indian spices and herbs, then pan fried.

### PAKORA

Spiced mix of spinach, potatoes and onions deep fried in batter until crispy (fritter-like).

### MIRCHI PANEER

Indian cottage cheese with julienne of mixed peppers, red onions and green chilli sauce.

### VEGETABLE SAMOSA

Triangular shaped pocket of pastry filled with spicy vegetables and fried until golden and crispy.

## MAINS

### CHICKEN TIKKA MASALA

Chunks of chicken tikka pieces prepared in a clay tandoori oven then cooked in a traditional tandoori style sauce.

### CHILLI CHICKEN DELIGHT

Tikka culled from breast pieces sautéed and simmered in their own juices with chillies, coriander and freshly spiced to perfection.

### GOAN FISH CURRY

Goa is known for its distinctive fish curries. Goan fish prepared with curry leaves, red chillies, mustard seeds, coconut milk and herbs and spices.

### LAMB ROGHAN KASHMIRI

Tender lamb cooked in olive oil with browned onions, fresh ginger, touch of garlic and simmered in selected spices and yoghurt.

### KING PRAWN DELIGHT

Jumbo tiger prawns cooked and simmered in a rich sauce of mixed peppers, onions and tomatoes, garnished with coriander leaves.

### PANEER BUTTER MASALA

Cubes of Indian cheese simmered in smooth buttery tomato and ground cashew masala gravy.

### LAMB FRONTIER

Lamb tikka, chargrilled in tandoor and finished with chef's special onion tomato thick curry sauce in a wok.

### VEGETABLE JALFREZI

Mixed vegetables cooked with sliced onions and a touch of capsicum and yoghurt in a dry sauce.

### PALAK MURGH

Tender chicken breast pieces cooked in a fresh onion tomato-peppery masala with fresh spinach.

## ACCOMPANIMENTS

### PILAU RICE OR NAAN

## DESSERTS

### LOVERS GATEAUX SLICE

or

### COCONUT ICED PARFAIT HEART

Sponge base, topped with coconut cream parfait and topped with a raspberry miroir.