



VALENTINES MENU

INDIAN & ITALIAN

DUET CUISINE

Unit 1, Fort Dunlop, Fort Parkway, Erdington, Birmingham B24 9FD
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ITALIAN

£30⁰⁰
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

£25⁰⁰
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.