



# Merry Christmas

## Christmas & New Year 2020



Throughout November and December, **The Duchess of Delhi** will be serving a Christmas menu with a festive spicy twist. Relax in our comfortable welcoming Restaurant in Cardiff Bay and enjoy an evening with your friends, family and colleagues whilst we look after your evening with an extra special treat enjoy a glass of sparkle.

# Duchess festive Menu 3 Course Meal

£24.95

Popadoms with our famous homemade sauces

## Starter Selection

### Channa Chaat

*A favourite street food, lightly spiced chick-peas sautéed with chaat masala, onion & red chilli*

### Sheek kebab

*Ground lamb crusted with red onion, bell peppers and grilled in Tandoori*

### Grilled Tikka

*Juicy pieces of skewered chicken, lamb or beef saturated in the Chef's Secret Spice*

### Machli Bhajia

*Chunks of Swordfish deep fried in spiced batter, served with green chilli chutney*

## Main Course Selection

All main meals are served with our saffron pilou rice and mixed bread basket

### Goan fish Curry

*A classic fish dish from Goa in a tamarind, coconut & red chilli base, mustard seeds and curry leaves added to the flavour and enhance the taste*

### Lamb Teekha

*South Indian, sautéed lamb slowly braised to a delicious tenderness with aromatic spices, cooked with black pepper, curry leaves finished with coconut milk*

### Mango Curry

*Tiger prawns simmered in fennel, ginger and raw mango coconut sauce. Choice of chicken, prawn or fish*

### Hyderabadi Chicken Curry

*A sumptuous chicken dish from Hyderabad, cooked to a medium strength in yogurt, red chilli, garlic & ginger paste, fresh tomatoes, mixed spices and black pepper. A truly flavoursome dish*

### Mushroom Chettinad

*A fiery recipe from down South. Full of spice and tang, mushrooms tossed with tamarind extract, coconut, tomatoes, garlic and chillies*

Dessert (extra £4.95)

*Gulab Jamun or Duchess Trio Surprise*



# Duchess Christmas Twist 3 Course Meal £29.95

Main meals served with matching rice and mixed bread basket.  
Popadoms with our famous homemade sauces

## Starter Selection

### Baby Octopus

A real delicacy, baby octopus marinated with various spices and baked on a tava

### Garlic Chilli Tikka

Breast chicken pieces lightly spiced, marinated with abundance of garlic & green chilli paste

### Daagna Khumb

Mushrooms marinated in our own blend of spices and baked in tandoor, served coated with sweet chilli sauce

### Duchess Signature Somosa

Home-made pastry filled with spiced minced lamb

### Tandoori Paneer Zafrani

Indian cottage cheese in a subtle saffron and yogurt marinated, grilled to perfection in tandoor

## Main Course Selection

### Theen Piazza

The Duchess twist on the classic Du-Piazza using three styles of prepared onions, thin chicken breast fillets marinated with various spices, baked on a tava. Served with saffron pilau rice & tangy curry sauce

### Sri Lankat Jaffna Stuffed Squid

This is a traditional dish of Jaffna. The squid is stuffed with prawn, potato, spices and other ingredients. This dish comes with fried onion rings and sea food rice

### Banjari Gosht

Explore the authentic flavours of Rajasthani desert nomadic lamb dish, spices infused in juicy lamb pieces, prepared in a sauce of curd roasted and crushed cumin, coriander & red chillies rich in garlic hot and spicy. Served with steamed rice and chapatti. This one will dazzle at your dinner table!

### Chicken Ruby Murray

Classic cockney slang for curry made famous in the East End named after a popular singer in the 1940's & 50's. Chicken cooked to a medium strength, flavoured in a tomato base with various spices. Served with steamed rice & chapatti

### Batakh Malai

Duck breasts marinated and cooked in mild spices, served with creamy sauce of ground almonds, coconut and saffron with saffron pilau rice

### Bringal aur Aloo tamatar

South Indian dish of aubergine and potatoes in a spicy tomato base with mustard and curry leaves



## Duchess Dessert Platter (extra £8.00)

Gulab Jamun, Coconut Mochi Ice Cream,  
Pastry Surprise

Duchess of Delhi is a family restaurant placed in the heart of Cardiff Bay overlooking the beautiful architecture of the Bay seating over 100 guests. The restaurant has used designs and artists from around the globe who all possess one common goal mouthwatering traditional dishes of South Asia kept as close to the flavours and textures of their origins; to create an authentic Asian restaurant. The interior style is classic, providing a warming surrounding by reflecting on the rich heritage of the Rajas.



The Nawabs Lounge occupies the upper floor overlooking Roald Dhal Plas in Cardiff Bay. A lounge with its own bar, table seating for sixty five guests and a dance area can be created for private use. It is decorated in a Mogul Indian theme with a modern twist and is the perfect venue for a party.

On reservation a £10.00 deposit is payable to secure your booking and then full menu price payable 7 days before the date of your reservation. Wines and Beers can be ordered in advance of your reservation, please ask our staff for our selection. Gift vouchers are now available to purchase online for a monetary amount, making the perfect gift just a click away.

Get in touch with the Duchess Family to discuss your special evening.

Call: 029 211 53574 Email: [info@duchessofdelhi.com](mailto:info@duchessofdelhi.com)

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