BRITISH ISLES

REGION	CITY or TOWN	INGREDIENTS		GEOGRAPHY
Kent	GILLINGHAM	Asparagus	Coriander	Fertile Farmland
South Yorkshire	BARNSLEY	Lamb		Wooded Rolling Hills
Cumbria	ALVERSTON	Beef	Mutton	Rough Grassland
Aberdeenshire	BALMORAL ESTATE	Venison		Forested Highland
Shetland	BURRAVOE	Mussels		Exposed Bays
Suffolk	NACTON	Kale		Marshy Farmland
Lincolnshire	BOSTON	Cauliflower	Brocolli	Rolling Farmland
Norfolk	SHROPHAM	Chicken		Fertile Farmland
Buckinghamshire	CHALFONT	Yoghurt		Chiltern Hills
Leicestershire	COALVILLE	Paneer		Wooded Pasture

INDIA

REGION	CITY or TOWN	INGREDIENTS		GEOGRAPHY
Karnataka	KOORG	Cardamom	Long Pepper	Forested Hills
Rajasthan	RAMGANJ MANDI	Coriander	Chickpeas	Dry Farmland
Gujurat	UNJHA	Cumin		Rolling Farmland
Uttar Pradesh	BALLIA	Mustard	Mango	Fertile Plains
Kerala	MUNNAR THRISSUR	Cinnamon Nutmeg	 Coconut	Rolling Tea Plantations Backwaters
Andhra Pradesh	GUNTUR	Kashmir Chilli		Wooded Pasture
Jammu	KAREWA	Saffron		Forested Mountains
Tamil Nadu	TIRUNELVELI COIMBATORE OOTY	Cloves Curry Leaves Tea	 Cinnamon Coffee	Rolling Forest Marshy Palm Plantations Rolling Tea Plantations
West Bengal	TOOR	Lentils		Fertile Plains
Arunachal Pradesh	ITANAGAR	Star Anise		Forested Hills
Odisha	GANJAM	Turmeric		Marshy Farmland
Goa	MANGALORE	Breadfruit	Kokum	Lush Rolling Hills
Madhya Pradesh	CHHINDWARA	Tamarind	Maize	Dry Farmland

C K

CINNAMON KITCHEN

C K

FESTIVE FEASTING

दोपहर का भोजन सेट करें
डिनर सेट

THE BEST OF INDIA & THE BRITISH ISLES

THE CINNAMON CITY FESTIVE FEAST

Available: Monday - Saturday 12pm till late
£70 per person | Minimum 2 pax

To maximise your dining experience, this menu must be ordered by each diner at your table.

My earliest memories are of celebrations and festivals; moments that always found their way to the dinner table. The joy of sharing food and the warmth of togetherness made each occasion unforgettable. Creating these memorable experiences is where we truly come alive, so we're thrilled to present our newest festive menu to mark the season ahead. We hope you enjoy!

Vivek Singh

MUZZEH FOR THE TABLE

CHINJABI CHILLI PANEER (v)(g), SALMON BHEL (g)(n), SAMOSA SMASH (vg)(g)

STARTERS

BAKED WILD PRAWN kasundi mustard and coconut, burnt tomato salsa
CHAR-GRILLED LAMB FILLET Rajasthani soola spices, paprika raita
BADIYAN PHOOL TIKKA chicken breast tikka with star anise, kachumber salad

SHARING MAINS

ROAST GOOSE BREAST nutmeg and peppercorn sauce
SPICE CRUSTED SEA BREAM ginger chutney, green chilli & coriander sauce
TANDOORI TRIO Achari cauliflower, Padron pepper, baby potato, spinach sauce (v)
TANDOORI VENISON RUMP stuffed bullet chilli, sesame tamarind sauce (n)

SHARED SIDE DISHES

Black lentils (v) / Pilau rice (vg) / Selection of breads (v)(g)

DESSERT

GARAM MASALA CHRISTMAS PUDDING cinnamon ice cream (n)(g)

(v) VEGETARIAN (VG) VEGAN (n) CONTAINS NUTS (g) CONTAINS GLUTEN

Prices include VAT at prevailing rate. 12.5% discretionary service will be added to groups of 8 and above. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen-trace free. Guests with any dietary restrictions or allergies are requested to inform wait staff before placing your order and are advised to not share food with other guests on the table. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.