



Christmas Day

£125 per person including an aperitif

Starters

- Char-grilled tenderstem broccoli with mace and cardamom, toasted almond and rose petal (v)(n)
- Spiced aubergine steak, pumpkin chutney, masala peanut and moutabal (v)(n)
- Jackfruit and lotus root kebab with poppy seed, tomato chutney (vg)
- Keralan style lobster soup flamed with Cognac, masala sourdough toast (g)
- Smoked carpaccio of home-cured Scottish salmon, moilee snow, salmon roe caviar
- Tandoori turkey tikka with Rajasthani soola spices, kachri chutney
- Clove smoked Anjou squab pigeon, beetroot raita, pumpkin and peanut (g)(n)
- Awadhi lamb galouti, saffron sheermal, smoked paprika raita (g)(n)

Interim course

- Pithod Chaat – spiced chickpea and yoghurt gnocchi, tamarind and coriander chutney (v)

Main courses

- Gobi Musallam - roast whole cauliflower with spinach and garlic sauce (v)(g)
- Jumbo morels with spiced tofu, tandoori king oyster, truffled millet khichdi, shiitake crisps (vg)
- Grilled New Caledonian Obsiblu king prawns, Alleppey curry sauce, rice vermicelli
- Kokum crusted halibut on the bone, shallot and tamarind sauce, lemon rice
- Chicken Rezala – tandoori chicken breast, poppy and screwpine sauce, pilau rice (n)
- Roast goose breast, black stone flower reduction, brussel sprout poriyal
- Raan - Slow braised lamb leg, nutmeg and peppercorn sauce, masala braised potato

Side dishes (for the table)

- Masala mash | Cumin flavoured yoghurt with cucumber | Black lentils | Naans (g)

Desserts

- Peanut chikki and chocolate marquis, coffee sorbet (g)(n)
- Black cardamom brûlée, sesame crisp (g)
- Cinnamon Club garam masala Christmas pudding, nutmeg custard (n)(g)
- Coconut phirni, pineapple murabba, lime basil sorbet (vg)
- Selection of English farmhouse cheeses with quince chutney, Peshawari naan (g)(n)

Vitamins & Minerals

- Red Lady #2 £9.50
- Three spirit livener, watermelon cordial, curacao orange, lime *contains caffeine
- Bellini #2 £9.00
- Apricot puree, spiced rose, LA Brewery tropical ginger

Festive Cocktails

- Shebet Spritz £14.00
- Campari, hibiscus & pomegranate soda, brut champagne
- Club Bellini £14.00
- Belvedere ginger, apricot puree, spiced rose, prosecco spumante

To enhance your dining experience, a selection of extraordinary, spice-friendly wines has been assembled by our sommelier:

White wines

	glass	bottle
Malvasia Cantina di Venosa, Basilicata, Italy 2021	£7.10	£39.00
Encosta Do Vale Calego,Cordeiro,Teja Fernao Pires 2020	£8.90	£49.00
Riesling Kabinett Troken Weingut Familie Rauen 2021	£11.70	£64.00
Sauvignon Blanc Map Maker , Marlborough, New Zealand 2022	£12.40	£71.00
Chablis Domaine Ellevin, Chablis, Fance 2021	£14.60	£80.00
Vistamare, Ca’Marcanda, Gaja, Tuscany, Italy 2021	£20.00	£100.00

Red wines

Valpolicella Classico Le Filgne, Le Bertarole, Veneto, Italy 2020	£8.70	£48.00
Cabernet Sauvignon Perez Cruz, Maipo Alto, Chile 2020	£10.00	£55.00
Nero D’Avola Rosso di Contrada Marabino, Val di Noto 2017	£13.50	£74.00
Malbec Gran Reservado Fabre Montmayou, Mendoza, Argentina 2016	£16.00	£88.00
Chateau du Retout Cru Bourgeois Haut Medoc, Bordeaux 2016	£18.20	£100.00
Mercury ‘La Framboidiere’, Domaine Faiveley, Burgundy, France 2017	£22.00	£110.00

For children, please ask your server for suitable options. For those challenged on the spice front, The Cinnamon Club is pleased to offer

Appetiser

- Crab risotto with truffle cappuccino, pan fried king prawn

Main course

- Roast goose breast with red wine sauce, pickled root vegetables

Vegetarian options available

(v) Vegetarian (vg) Vegan (g) Contains gluten (n) Contains nuts Allergen menu available on request

Prices include VAT at prevailing rate. 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. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to 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.