

Cinnamon Kitchen's Diwali

Diwali in India is a celebration of LIGHT like no other. Sometimes marking new beginnings, sometimes celebrating victories big and small, but always giving thanks to friends, to family and to colleagues who provide the light within! Diwali involves exchanging gifts, sweets and feasting! Here is our feast to help you celebrate this brightest of Festivals.

Vivek Singh

9 Dish Sharing Feast

£48 per person (minimum of two)

PRESSED WATERMELON CHAAT popped amaranth seeds, masala cashew nut (vg)(n)

KADHI KACHORI chickpea gnocchi in spiced yoghurt sauce (v)

SALMON BHEL home cured Scottish salmon, chutney potatoes (n)

GRILLED LAMB FILLET Rajasthani soola spices, paprika raita

TANDOORI TRIO achari cauliflower, Padrón pepper, baby potato, spinach garlic sauce (v)

MURGIR JHOL Bengali style chicken curry with fiery chillies and potato

CHAR-GRILLED KING PRAWNS Alleppey curry sauce

House black lentils (v), Pilau rice (vg) & Selection of breads (v)(g)

GINGER CARAMEL PROFITEROL carrot halwa cream, nutmeg custard (g)(n)

(v) VEGETARIAN (vg) VEGAN (g) CONTAINS GLUTEN (n) CONTAINS NUTS - Full allergen guide available.

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 your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. 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.