

CINNAMON KITCHEN

• *City* •

EVENT MENUS



THE CINNAMON

£35.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£7.50 per person

STARTER

Bengali Spiced Crab & Cod Cake

MAIN COURSE

Tandoori Spiced Chi cken Breast with Tomato and Fenugreek Sauce
And Pilau Rice

SIDE DISHES

Black Lentils (v,gf) / Selection of Breads (v)

DESSERT

Shrikhand Cheesecake, Salted Caramel Nougat (n)

Dietary Requirements will be catered to on the day

(v) Vegetarian (n) Contains Nuts (gf) Gluten Free (df) Dairy Free

THE SPICE TRAIL

£45.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£7.50 per person

STARTER

Assorted Kebabs from the Clay Oven

Tandoori Salmon, Chicken Leg Tikka, Paneer Tikka (gf)

MAIN COURSE

Chargrilled Saddle of Lamb with Rajasthani corn
and Yoghurt Sauce, Pilau Rice (gf)

SIDE DISHES

Black Lentils (v,gf) / Selection of Breads (v)

DESSERT

Malai Kulfi, Honeycomb Crumble

Dietary Requirements will be catered to on the day

(v) Vegetarian (n) Contains Nuts (gf) Gluten Free (df) Dairy Free

THE CINNAMON CITY FEAST

£55.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£7.50 per person

MUZZEH (for the table)

Indo- Chinese Chili Paneer, Carpaccio of Cured Scottish Salmon,
Punjabi Samosa Chaat (v)

STARTER

GRILLED WILD PRAWN kasundi mustard & coconut, curried yoghurt (gf)

MAIN COURSE

KENTISH LAMB ROGANJOSH Kashmiri red chilli and yoghurt (gf)

HYDERABADI STYLE BABY AUBERGINES sesame tamarind sauce (n, gf)

SMOKED VENISON roast root vegetables, Rajasthani corn and yoghurt sauce (gf)

LUCKNOW STYLE CHICKEN BIRYANI 24-month aged basmati rice (gf)

SIDE DISHES

Black lentils (v, gf) / Steamed rice (v, gf) / Burhani raita (v, gf)

Selection of breads (v)

DESSERT

GINGER TOFFEE PUDDING cinnamon ice cream

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THE CINNAMON EXTRAVAGANZA

£65.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£7.50 per person

SHARED STARTERS

'Dhokla' - Steamed Chickpea Cake with Tamarind Chutney (v)

Samosa Chaat - Punjabi Vegetable Samosa, Curried Chickpeas, Tamarind Chutney (vg)

Hot-Sweet Gobhi - Cauliflower Stir-Fried with Garlic and Chilli (vegan)

Crab and Cod Cake with Kasundi Mustard & Coriander mayonnaise

Tandoori Chicken Tikka Salad (gf)

MIDDLE COURSE

Grilled Wild Prawns with Mustard & Coconut sauce

MAIN COURSE

Smoked Loin of Kentish Lamb, Raan Sauce, Pilau Rice (gf)

Served With:

Chicken Biryani (gf) / Cucumber Raite (gf) /

Green Salad (vg, gf) / Black Lentils (v, gf) / Assorted tandoori Breads

DESSERT

Ginger Toffee Pudding, Cinnamon Ice Cream

Dietary Requirements will be catered to on the day

(v) Vegetarian (n) Contains Nuts (gf) Gluten Free (df) Dairy Free



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