

CINNAMON KITCHEN

• Battersea •

EVENT MENUS

4 Arches Ln, Nine Elms, London SW11 8AB

020 3995 5075

events@cinnamon-kitchenbattersea.com

www.thecinnamoncollection.com

EXPRESS LUNCH MENU

£25 PER PERSON

ADD A MANGO SOUR ON ARRIVAL

£9 per person

STARTER

SAMOSA CHAAT Punjabi vegetable samosa, curried chickpeas, chutneys (vg)(g)

MAIN COURSE

TANDOORI CHICKEN BREAST dill & cardamom, beetroot coconut korma, pilau rice

SIDE DISHES

Naan bread (v)(g) and **Black lentils** (v)

DESSERT

LEMON & LIME POSSET blueberry biscotti (g)

(v) Vegetarian (n) Contains Nuts (g) Contains Gluten
Dietary Requirements will be catered to on the day

POWER STATION MENU

£35 PER PERSON

6 Dish Sharing Menu

ADD A MANGO SOUR ON ARRIVAL

£9 per person

STARTER

SAMOSA CHAAT Punjabi vegetable samosa, curried chickpeas, chutney (vg)(g)

BENGALI SPICED FISH CAKE kasundi ketchup, chilli pickle mayo (g)

MAIN COURSE

TANDOORI CHICKEN BREAST dill & cardamom, beetroot coconut korma

LAMB ROGANJOSH Kashmiri lamb leg curry

SIDE DISHES

Naan bread (v)(g), Black lentils (v), Pilau rice (vg)

DESSERT

SPICED PASSION FRUIT BRÛLÉE carom seed crisp (g)

Vegetarian and dietary alternatives available on request

(v) Vegetarian (n) Contains Nuts (g) Contains Gluten
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BATTERSEA JOURNEY MENU

£45 PER PERSON

8 Dish Sharing Menu

ADD A MANGO SOUR ON ARRIVAL

£9 per person

STARTER

SALT BAKED BEETROOT HUMMUS feta, caramel walnut (v)(n)

SHRIMP PEPPER FRY ginger and cracked pepper

PATHAR KA GOSHT grilled lamb escalope with coriander chutney

PANEER 65 stir-fried with lentil & spices, curry leaf lime crumble (v)

MAIN COURSE

TANDOORI SALMON Kolkata style mustard & yoghurt sauce

OLD DELHI STYLE BUTTER CHICKEN curry

SIDE DISHES

Naan bread (v)(g), Black lentils (v), Pilau rice (vg)

DESSERT

SAFFRON & PISTACHIO KULFI (n)

Vegetarian and dietary alternatives available on request

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FESTIVE FEAST MENU

£55 PER PERSON

9 Dish Sharing Menu

ADD A CINNAMON BELLINI ON ARRIVAL

£9 per person

STARTER

SHRIMP PEPPER FRY ginger and cracked pepper

CHAR-GRILLED TURKEY BREAST TIKKA coriander chutney

SALT BAKED BEETROOT HUMMUS feta, caramel walnut (v)(n)

KASUNDI TANDOORI SALMON mustard and chilli

PANEER 65 stir-fried with lentil & spices, curry leaf lime crumble (v)

MAIN COURSE

SEARED KENTISH SADDLE OF LAMB keema saag, saffron roganjosh sauce

MALABAR SPICED DUCK BREAST mappas sauce

SIDE DISHES

Selection of tandoori breads (v)(g), Black lentils (v), Turmeric and lemon rice (vg)

DESSERT

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

Vegetarian and dietary alternatives available on request

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COOKERY MASTERCLASSES



Executive Chef Vivek Singh opens the doors to his kitchen to reveal the art of his culinary creations with a host of inspired Cookery Masterclasses.

Whether you're an enthusiastic beginner or a confident cook, this is a unique opportunity to learn and observe the secrets behind one of the most well-respected Indian chefs in the country.

A Unique Hands-on opportunity to learn the secrets of the Indian Kitchen!

For Details and Bookings, please visit our website

www.thecinnamoncollection.com/masterclasses

GIFTS FOR THOSE WHO HAVE EVERYTHING



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