

THE CINNAMON

£35.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£7.50 per person

STARTER

Haddock and Jerusalem artichoke cake, green chilli mayo

or

Fat chilli filled with spiced bitter melon and raisin

MAIN COURSE

Old Delhi style butter chicken with pilau rice

or

Punjabi style paneer and pea butter masala

SIDE DISHES

Black lentils, and stir fried greens on sharing basis

Bread selection on sharing basis

DESSERT

Lassi panna cotta orange and mint

Vegetarian alternatives are provided on the night, as well as dietary requirements catered for.

TEA AND COFFEE

Homemade petits fours

WE DO NOT LEVY SERVICE CHARGE.

Prices include VAT @ 20%. We welcome your comments and suggestions. Please speak to our duty manager or e-mail us at info@cinnamon-kitchenoxford.com. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements.

THE SPICE TRAIL

£50.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£7.50 per person

STARTER

Tandoori king Prawns with roasted tomato salsa, curried yoghurt

or

Bombay street food – vada pao, tapioca cake and chilli paneer

MAIN COURSE

Chargrilled rump of lamb with keema karela, spinach and nutmeg sauce

or

Char-grilled chestnut mushroom, pickled wild mushrooms, coriander sauce

SIDE DISHES

Sides of Black lentils, and stir fried greens on sharing basis

Bread selection on sharing basis

DESSERT

Sticky ginger toffee pudding with garam masala ice cream

Vegetarian alternatives are provided on the night, as well as dietary requirements catered for.

TEA AND COFFEE

Homemade petits fours

(v) Vegetarian (gf) Gluten-free (df) Dairy-free (n) Contains nuts

Allergen menus available on request. Dishes subject to change. Vegetarian alternatives available.

THE CINNAMON FEAST EXTRAVAGANZA

£65.00 PER PERSON – PRE-ORDER REQUIRED

CINNAMON BELLINI ON ARRIVAL

£7.50 per person

APPETISERS

Selection of cold starters for the table / Salmon mahal muri
Tandoori chicken chaat / Chargrilled fruits and watermelon chaat in gem cups

STARTER – SELECTION TO SHARE

Coriander and garlic crusted grilled wild African prawn
or
Raj kachori – crisp pastry shell filled with sprouted mung, fenugreek,
pickled kachumber and spiced yoghurt

SORBET

Thandhai sorbet

MAIN COURSE

Clove smoked red deer saddle, pickled root vegetables, yoghurt sauce
or
Tandoori trio – paneer tikka, achari cauliflower, padron pepper

SIDE DISHES

Black lentils / Stir-fried greens with cumin and garlic
Selection of breads for the table on sharing basis

DESSERT

Dark chocolate mousse, white chocolate and chilli crumble, milk chocolate ice cream

Vegetarian alternatives are provided on the night, as
well as dietary requirements catered for.

TEA AND COFFEE

Homemade petits fours