

CINNAMON MENU

£35.00 PER PERSON

STARTER

Char-grilled cobia fish with fennel and coriander

Curried yoghurt

or

Bombay street food

Vada pao, tapioca cake and chilli paneer

MAIN COURSE

Laal maas

Rajasthani style fiery lamb curry

or

Stir-fried paneer and baby corn

Kadhai spices, pilau rice

SIDE DISHES

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

Bread selection on sharing basis

DESSERT

Sticky ginger toffee pudding

Garam masala ice cream

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

TEA AND COFFEE

Homemade petits fours

ESSENCE MENU

£50.00 PER PERSON

APPETISERS

Selection of cold starters for the table

Papdi chaat, Avocado hummus, Tandoori chicken chaat / Char-grilled fruits and watermelon chaat in gem cups

STARTER

Grilled pink aubergine

Sesame, tamarind and peanut crumble

SOUP

Kerala spiced lobster soup

Flamed with Cognac

or

Kadhi pithod

Spiced yoghurt soup with chickpea gnocchi

FIRST MAIN

Char-grilled wild African prawn

Coriander and garlic crust

or

Kale and quinoa kofta

Tomato lemon sauce

SECOND MAIN

Clove smoked lamb rump

Fennel and nutmeg sauce, saffron rice

or

Tandoori trio

Paneer tikka, achari cauliflower, padron pepper

SIDE DISHES

Lucknowi chicken biryani, Burhani raita, Black lentils and
Selection of breads for the table on sharing basis

DESSERT

Hot dark chocolate mousse

Cinnamon ice cream

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

TEA AND COFFEE

Homemade petits fours