

CINNAMON KITCHEN

• *City* •

EVENT MENUS



THE CINNAMON

£38.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£7.50 per person

ADD 3 CANAPES AND A SPARKLING CINNAMON BELLINI

£12.50 per person

STARTERS

Bengali spiced crab and cod cake

or

Chargrilled broccoli with almond and rose petal (v, gf, n)

MAIN COURSE

Chettinadu style mutton curry with pilau rice (gf, df)

or

Tandoori Trio - paneer tikka, achari cauliflower, Padrón pepper (v, gf)

SIDE DISHES

Black lentils (v, gf) / Stir fry of seasonal greens (vegan, gf) / Selection of breads (v)

DESSERT

Shrikhand cheesecake, salted caramel nougat (n)

TEA AND COFFEE

Homemade petits fours

WINES

SPARKLING

Belstar, Cuvée Rosé Sparkling, Veneto,
Italy, NV
£43.00

WHITE WINES

Verdejo, Vegaval Plata, Valdepenas,
Spain, 2017 organic practice
£35.00

Viognier, Domaine Preignes le Neuf Coteaux de Beziers IGP
Languedoc, France, 2018, organic certified
£40.00

RED WINES

Château Grimard, Bordeaux,
France, 2016
£39.00

Chianti DOCG 'Maiano' Tuscany,
Italy, 2017 organic practice
£46.00

THE SPICE TRAIL

£50.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£7.50 per person

ADD 3 CANAPES AND A SPARKLING CINNAMON BELLINI

£12.50 per person

STARTERS

Assorted kebabs from the clay oven

Tandoori salmon, chicken leg tikka, paneer tikka (gf)

or

Vegetarian selection (v)

MAIN COURSE

Chargrilled saddle of lamb with Rajasthani corn and
yoghurt sauce, pilau rice (gf)

or

Subz saag - tandoori root vegetables in spinach sauce (v, gf)

SIDE DISHES

Black lentils (v, gf) / Stir fry of seasonal greens (vegan, gf) / Selection of breads (v)

DESSERT

Malai kulfi, honeycomb crumble (n)

TEA AND COFFEE

Homemade petits fours

WINES

WHITE WINES

Pinot Grigio, Matile, Umbria,
Italy, 2018 organic practice, vegan
£35.00

Sauvignon Blanc, Tokomaru Bay, Marlborough,
New Zealand, 2017
£44.00

RED WINES

Château Grimard, Bordeaux,
France, 2016 organic
£39.00

Shiraz Mourvedre "The Hunstman", Journeys End,
Stellenbosch South Africa, 2016
£47.00

THE ESSENCE OF CINNAMON

£60.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£7.50 per person

ADD 3 CANAPES AND A SPARKLING CINNAMON BELLINI

£12.50 per person

SHARED STARTERS

Assorted grill platter of tandoori salmon, lamb galouti & chicken leg tikka (n, gf)
or

Vegetarian grill platter of grilled aubergine, tandoori broccoli,
achari cauliflower and paneer tikka (v, n, gf)

MIDDLE COURSE

Grilled wild prawn with coconut and kasundi mustard, tomato salsa (gf, df)

MAIN COURSE

Roast saddle of lamb with Rajasthani corn and yoghurt sauce, pilau rice (gf)
or

Kale & quinoa kofta, tomato lemon sauce (vegan, gf)

SHARED SIDE DISHES

Black lentils (v, gf) / Stir fry of seasonal greens (vegan, gf) / Selection of breads (v)

DESSERT

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

TEA AND COFFEE

Homemade petits fours

WINES

WHITE WINES

Viognier, Domaine Preignes le Neuf Coteaux de Beziers IGP Languedoc,
France, 2018, organic certified
£40.00

Estate Riesling, Peth Wetz, Rheinhessen,
Germany, 2018
£44.00

Côtes du Rhône Blanc, Domaine Gigondan Rhône,
France 2017 organic certified
£49.00

RED WINES

Château Grimard, Bordeaux,
France, 2016 organic
£39.00

Chianti DOCG 'Maiano' Tuscany,
Italy, 2017 organic practice
£46.00

Malbec Reservado, Fabre Montmayou,
Mendoza Argentina, 2016 Organic practice
£54.00

THE CINNAMON FEAST EXTRAVAGANZA

£65.00 PER PERSON PRE-ORDER REQUIRED

CINNAMON BELLINI ON ARRIVAL

£7.50 per person

ADD 3 CANAPES AND A SPARKLING CINNAMON BELLINI

£12.50 per person

SHARED STARTERS

'Dhokla' steamed chickpea cake with tamarind chutney (v)

Avocado hummus, toasted seeds, celery sticks (vegan, gf)

Hot-sweet gobhi - cauliflower stir-fried with garlic and chilli (vegan)

Tandoori salmon with Rajasthani soola spices (gf)

Tandoori chicken tikka salad (gf)

MIDDLE COURSE

Chargrilled wild prawn with mustard & coconut (gf, df)

or

Grilled long aubergine with sesame, tamarind & peanut crumble (vegan, gf)

MAIN COURSE

Tandoori 'Raan' - whole braised leg of lamb with saffron sauce (gf)

or

Chargrilled vegetable platter with homemade chutney (v)

Served with:

Chicken biryani (gf) / Steamed rice (vegan) / Cucumber raita (gf) / Green salad (vegan, gf)

Black lentils (v, gf) / Assorted tandoori breads

DESSERT

Ginger toffee pudding, cinnamon ice cream

TEA AND COFFEE

Homemade petits fours

WINES

WHITE WINES

Estate Riesling, Peth Wetz, Rheinhessen, Germany, 2018
£44.00

Côtes du Rhône Blanc, Domaine Gigondan Rhône,
France 2017 organic certified
£49.00

Albarino, Bodegas Castro Martin, Rias Baixas, Spain, 2016
£55.00

Pinot Gris, Huia, Marlborough, New Zealand, 2017 organic certified
£62.00

RED WINES

Chianti DOCG 'Maiano' Tuscany,
Italy, 2017 organic practice
£46.00

Malbec Reservado, Fabre Montmayou, Mendoza,
Argentina, 2016 organic practice £54.00

Zinfandel, Renwood, Amador County, Sierra Foothills,
California, 2015
£60.00

Damana 5, Ribera del Duero Reserva,
Castilla Y Leon, 2014
£69.00



CINNAMON KITCHEN CITY

events@cinnamon-kitchen.com

02076 265 000

9 Devonshire Square, London, EC2M 4YL

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