BRITISH ISLES

REGION	CITY or TOWN	INGREDIENTS		GEOGRAPHY
Kent	GILLINGHAM	Asparagus	Coriander	Fertile Farmland
South Yorkshire	BARNSLEY	Lamb		Wooded Rolling Hills
Cumbria	ALVERSTON	Beef	Mutton	Rough Grassland
Aberdeenshire	BALMORAL ESTATE	Venison		Forested Highland
Shetland	BURRAVOE	Mussels		Exposed Bays
Suffolk	NACTON	Kale		Marshy Farmland
Lincolnshire	BOSTON	Cauliflower	Brocolli	Rolling Farmland
Norfolk	SHROPHAM	Chicken		Fertile Farmland
Buckinghamshire	CHALFONT	Yoghurt		Chiltern Hills
Leicestershire	COALVILLE	Paneer		Wooded Pasture

INDIA

REGION	CITY or TOWN	INGREDIENTS		GEOGRAPHY
Karnataka	KOORG	Cardamom	Long Pepper	Forested Hills
Rajasthan	RAMGANJ MANDI	Coriander	Chickpeas	Dry Farmland
Gujurat	UNJHA	Cumin		Rolling Farmland
Uttar Pradesh	BALLIA	Mustard	Mango	Fertile Plains
Kerala	MUNNAR THRISSUR	Cinnamon Nutmeg	 Coconut	Rolling Tea Plantations Backwaters
Andhra Pradesh	GUNTUR	Kashmir Chilli		Wooded Pasture
Jammu	KAREWA	Saffron		Forested Mountains
Tamil Nadu	TIRUNELVELI COIMBATORE OOTY	Cloves Curry Leaves Tea	 Cinnamon Coffee	Rolling Forest Marshy Palm Plantations Rolling Tea Plantations
West Bengal	TOOR	Lentils		Fertile Plains
Arunachal Pradesh	ITANAGAR	Star Anise		Forested Hills
Odisha	GANJAM	Turmeric		Marshy Farmland
Goa	MANGALORE	Breadfruit	Kokum	Lush Rolling Hills
Madhya Pradesh	CHHINDWARA	Tamarind	Maize	Dry Farmland

C K

·CINNAMON KITCHEN·

C K

DIWALI

डिनर सेट

THE BEST OF INDIA & THE BRITISH ISLES

DIWALI FEAST

9 Dish Sharing Feast

Available: Monday - Sunday 12pm till late

£48 per person | Minimum 2 pax

To maximise your dining experience, this menu must be ordered by each diner at your table.

Diwali in India is a celebration of light like no other; a time to embrace new beginnings, honour victories big and small, and give thanks to the friends, family and colleagues who bring light into our lives. With gifts, sweets and generous feasting at its heart, it is a festival that has always been about sharing joy around the table.

As The Cinnamon Collection celebrates its 25th anniversary, we're also celebrating our 25th Diwali. For a quarter of a century, we've had the privilege of welcoming guests to mark this special occasion with us. This year's feast is a celebration of that journey, and of the many more Diwalis still to come.

Vivek Singh

Prices include VAT at prevailing rate. 12.5% discretionary service will be added to groups of 8 and above. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen-trace free. Guests with any dietary restrictions or allergies are requested to inform wait staff before placing your order and are advised to not share food with other guests on the table. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.

MITHAI THALI

Selection of mini sweets to celebrate (g)(n)

DAHI BHALLA PAPDI CHAAT

Chilled lentil dumpling, spiced yoghurt sorbet, chutneys (v)(g)

TANDOORI ALOO GOBHI

Char-grilled cauliflower and potato, paprika raita (v)

LAMB SEEKH KEBAB ROOMALI

Coriander chutney and sweet yoghurt (g)

TUNA BHEL TOSTADA

Yellowfin tuna, chutney potatoes and crisp rice bread (g)(n)

PANEER ACHARI

Paneer in pickling sauce, masala cashew (v)(n)

KASTURI CHICKEN CHOP

Chicken thigh, Kashmiri chilli, dried fenugreek leaf

KING PRAWN MALAI CURRY

Coconut cardamom sauce, vegetable poriyal

Yellow lentils (vg) | Pilau rice (vg) | Aloo kulcha (v)(g)

MITHAI CHEESECAKE

Layers of Diwali sweets with almond & pistachio (g)(n)

(v) VEGETARIAN (VG) VEGAN (n) CONTAINS NUTS (g) CONTAINS GLUTEN