

CINNAMON KITCHEN

, City ,

EVENT MENUS



THE CINNAMON MENU

£38.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£7.50 per person

STARTER

Railway Style Beetroot Chop with Raisin, Kasundi Ketchup (v)(g)

MAIN COURSE

Kashmiri Lamb Roganjosh with Pilau Rice

SIDE DISHES

Black Lentils (v) / Selection of Breads (v)(g)

DESSERT

Passion Fruit Brûlée, Carom Seed Shortbread (g)

(v) Vegetarian (n) Contains Nuts (g) Contains Gluten

Dietary Requirements will be catered to on the day

THE SPICE TRAIL

£45.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£7.50 per person

STARTER

Tandoori Salmon with Dill, Mustard and Honey, Green Pea Wasabi

MAIN COURSE

Char-grilled Chicken Breast with Chettinad Curry Sauce, Star Anise Pilau

SIDE DISHES

Black Lentils (v) / Selection of Breads (v)(g)

DESSERT

Rasmalai Tres Leches Cake, pistachio Nougat (n)(g)

(v) Vegetarian (n) Contains Nuts (g) Contains Gluten

Dietary Requirements will be catered to on the day

THE CINNAMON CITY FEAST

£60.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£7.50 per person

MUZZEH (for the table)

Baked Beetroot Hummus (vg), Cured Scottish Salmon Jhal,
Chilled Lentil Dumpling (v)(g)

STARTER

GRILLED WILD PRAWN kasundi mustard & coconut, curried yoghurt

MAIN COURSE

LAAL MAAS fiery Rajasthani lamb curry

PANEER BUTTER MASALA Punjabi style paneer and peas in rich sauce (n)

SMOKED VENISON roast root vegetables, Rajasthani corn and yoghurt sauce

GRILLED PINK AUBERGINE tamarind chutney, sesame peanut crumble (vg)(n)

SIDE DISHES

Black Lentils (v) / Pilau Rice (vg) / Selection of Breads (v)(g)

DESSERT

ROYAL PUNJABI MALAI KULFI saffron and cardamom

(v) Vegetarian (vg) Vegan (n) Contains Nuts (g) Contains Gluten

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THE CINNAMON EXTRAVAGANZA

£75.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£7.50 per person

SHARED STARTERS

Dhokla - Steamed Chickpea Cake with Tamarind Chutney (v)

Crab & Cod Cake, Kasundi Mustard and Coriander Mayonnaise (g)

Smoked Paneer Tikka, Spiced Pineapple Chutney (v)

Hakka Style Chicken Thighs with Chilli, Garlic and Soy (g)

THRILL OF THE GRILL

Grilled Wild Prawns with Mustard & Coconut sauce

Tandoori Lamb Chop with Coriander Chutney

Grilled Pink Aubergine, Tamarind Chutney, Sesame Peanut Crumble (vg)(n)

MAIN COURSE

Tandoori Venison Rump, Rajasthani Corn Sauce, Roast Root Vegetables

or

Tandoori Achari Cauliflower, Spinach and Garlic Sauce

Served With:

Chicken Biryani / Cucumber Raita / Green Salad (vg) /

Black Lentils (v) / Assorted Tandoori Breads (v)(g)

DESSERT

Warm Chocolate Mousse, Cinnamon Ice Cream (g)

(v) Vegetarian (vg) Vegan (n) Contains Nuts (g) Contains Gluten

Dietary Requirements will be catered to on the day



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