

Christmas Day at The Cinnamon Club 2017

£100 per person including an aperitif of
Christmas Punch

SAMPLE MENU ONLY

Starters

- Keralan style lobster soup flamed with cognac, garlic naan
- Stir-fry of shrimps with cracked black pepper and curry leaf on rice pancake
- Char-grilled organic salmon with basil and garlic, shallot raita
- Tandoori breast of Scottish pheasant with soola masala, coriander chutney
- Roast Kentish lamb fillet with nutmeg, caper kachumber
- Railway style vegetable cake with beetroot and raisin, kasundi mustard (v) 🌿
- Bombay style vegetables with truffle pao, mushroom chips (v) 🌿

Interim Course

- Chickpea and sesame cake with smoked aubergine chutney (v) 🌿

Main Courses

- Char-grilled halibut with tomato and lemon sauce, lime rice
- Wild Spencer Gulf king prawns with coconut ginger sauce and red quinoa
- Norfolk free range chicken breast with spinach and apricot, garlic naan crumble 🌿
- South Indian spiced goose breast with red onion and curry leaf, layered paratha 🌿
- Slow-braised Herdwick milk-fed lamb shoulder with saffron sauce, pilau rice
- Hyderabadi style biryani of root vegetables with boorani raita, banana chilli salan (v)
- Roast cauliflower with truffled achari sauce, naan bread (v) 🌿

Side Dishes

- Masala mashed potatoes
- Cumin flavoured yoghurt with cucumber
- Black lentils

Desserts

- Garam masala Christmas pudding with nutmeg custard 🌿
- Spiced pumpkin cake with cinnamon ice cream 🌿
- Baked Jalandhar - Thandai, saffron and carrot halwa ice cream with spiced meringue 🌿
- Original Beans dark chocolate and rasgolla tart with calamansi and chilli sorbet 🌿
- Green cardamom brulée with rose petal biscotti 🌿
- Ice cream or sorbet selection

Coffee and petits fours

**For children and those challenged on the spice front,
The Cinnamon Club is pleased to offer**

Appetiser

- Crab risotto with truffle cappuccino, pan fried king prawn

Main Course

- Grilled breast of free range chicken with pickled baby root vegetables
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(v) Vegetarian 🌿 Contains gluten

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. In order to be able to take advantage of the best of what's in season the menu is subjected to changes.

Vegetarian option available.

Prices include VAT @ 20%. A 15% service charge will be added to your bill.
All gratuities are distributed to the entire team.