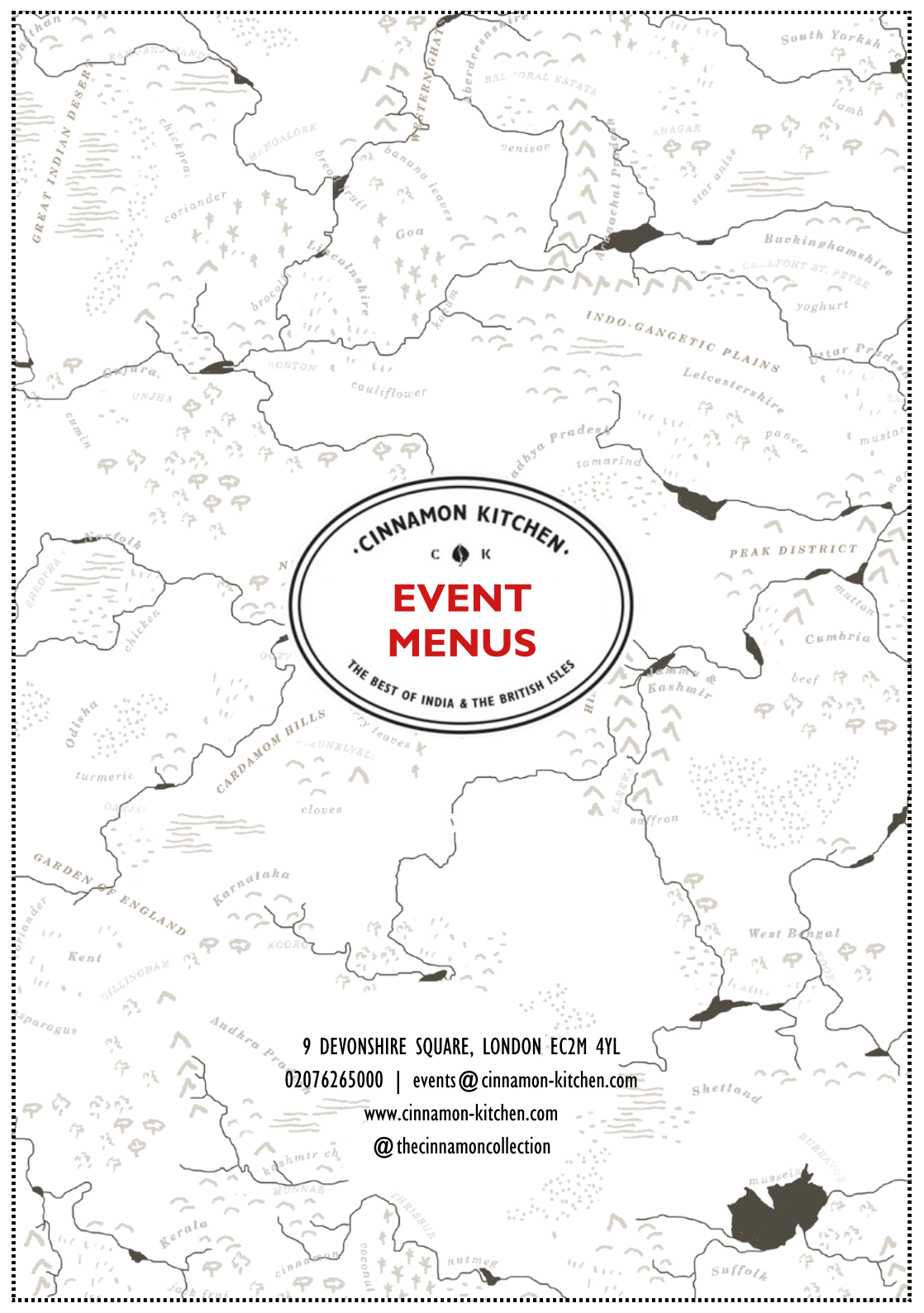


·CINNAMON KITCHEN·

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EVENT MENUS

THE BEST OF INDIA & THE BRITISH ISLES

9 DEVONSHIRE SQUARE, LONDON EC2M 4YL

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www.cinnamon-kitchen.com

@thecinnamoncollection

CANAPÉS

Great for standing drinks reception and large parties
Min. 20 per selection.

VEGGIE DELIGHTS

£3.00each

Potato and Green Pea Cake with Smoked Tomato Chutney (vg)
Lentil Dumpling with Coconut Chutney (vg)
Indo Chinese Stir-fried Chilli Paneer (v)(g)
Golguppa- Tangy Potato in Semolina Shell, Yoghurt & Tamarind (v)(g)
Spiced Corn Kebab with Green Coriander Chutney (v)

GOURMET FISH & MEAT SECTION

£3.00each

Chettinad Shrimps-Stir-fried with Cracked Pepper and Curry Leaf
Punjabi Spiced Fish Finger with Green Pea Relish
Hakka Style Stir Fried Chicken with Garlic and Soy (g)
Chargrilled Chicken Tikka, Coriander Chutney
Lamb Seekh Kebab wrapped in Roomali Bread (g)

DESSERT SELECTION

£3.50each

Malai Kulfi On A Stick
Spiced Almond Pudding (n)
Chocolate & Pecan Nut Cake (n)
Warm Gulab Jamun with Rasmalai Sauce (n)

We recommend ordering 6-8 canapés per person
(vg) Vegan (v) Vegetarian (n) Contains Nuts (g) Contains Gluten
Please refer to this as a sample menu.

WRAPS & BOWLS

Great for standing drinks reception and large parties
Min. 10 per selection

BOWLS

£8.00 each

VEGGIE

PUNJABI SAMOSA SMASH (vg)(g)
Samosas, Curried White Peas, Onion & Chilli

HYDERABADI STYLE STIR FRIED AUBERGINE (vg)(n)
Sesame & Tamarind Sauce & Pilau Rice

PANEER BUTTER MASALA (v)(n)
with Pilau Rice

MEAT & FISH

TANDOORI SALMON
with Keralan Coconut Moilee, Steamed Rice

OLD DELHI STYLE FREE RANGE CHICKEN CURRY
with Pilau Rice

LAMB ROGANJOSH
with Pilau Rice

MASALA ROLL-UPS

£8.50 each

Paneer Kathi Kebab (g)
Chicken Kathi Kebab (g)

BIRYANI BOWLS

£8.50 each

Malabar Root Vegetable Biryani (vg)
Lucknowi Chicken Biryani
Hyderabadi Lamb Biryani

We recommend ordering 2 wraps/bowls per person
(vg) Vegan (v) Vegetarian (n) Contains Nuts (g) Contains Gluten
Please refer to this as a sample menu.

BREAKFAST AT CITY

For group sizes 16-150

SUNRISE SPREADS — £18.50pp

Fresh Baked Pastries (v)(g)
Toast & Preserves/Butter (g)
Fresh Fruit Platters
Unlimited Juices, Tea & Coffee, Soft Drinks, Water

UPGRADES

COLD

Cheese Platter	+4.50pp
Ham	+5.50pp
Smoked Salmon	+6.50pp

HOT

Oak Smoked Streaky Bacon OR Cumberland Sausages (g) with Scrambled Eggs & Grilled Tomatoes OR Mushrooms	+6.50pp

INDIAN UPGRADES — +6.50pp

(Choose One)
Akuri (v)
Kedgree (v)
Parathas with Pickles & Yogurt (v)(g)
Samosa Chaat (vg)(g)
Uttappam & Chutney (vg)
Pao Bhaji (v)(g)

(v) Vegetarian (n) Contains Nuts (g) Contains Gluten. Dietary Requirements will be catered to on the day.
*All Upgrades are Add-ons to the Sunrise Spread Buffet Breakfast. Please refer to this as a sample menu.

THE CINNAMON ESSENCE

£38.00 per person

STARTER

RAILWAY-STYLE BEETROOT CAKE raisin, kasundi ketchup and muri (v)(g)

MAIN COURSE

CHAR-GRILLED CHICKEN CHOP Chettinad sauce

SIDE DISHES

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

DESSERT

PASSION FRUIT BRULEE carom seed shortbread (g)

VEGETARIAN ALTERNATIVE

STARTER

RAILWAY-STYLE BEETROOT CAKE raisin, kasundi ketchup and muri (v)(g)

MAIN COURSE

SEARED AUBERGINE STEAK mustard coconut sauce

SIDE DISHES

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

DESSERT

PASSION FRUIT BRULEE carom seed shortbread (g)

(v) Vegetarian (n) Contains Nuts (g) Contains Gluten. Dietary Requirements will be catered to on the day. Please refer to this as a sample menu.

THE SPICE TRAIL

£45.00 per person

STARTER

TANDOORI SALMON dill mustard and honey, green pea wasabi

MAIN COURSE

BUTTER CHICKEN CURRY tomato and fenugreek leaf

Or

SMOKED KENTISH LAMB SADDLE nutmeg and peppercorn sauce (supplement of £5)

SIDE DISHES

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

DESSERT

GINGER TOFFEE PUDDING cinnamon ice cream (g)

VEGETARIAN ALTERNATIVE

STARTER

CHINJABI CHILLI PANEER garlic & soy, curried yoghurt (g)

MAIN COURSE

TANDOORI ACHARI CAULIFLOWER spinach & garlic sauce

SIDE DISHES

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

DESSERT

GINGER TOFFEE PUDDING cinnamon ice cream (g)

(v) Vegetarian (n) Contains Nuts (g) Contains Gluten. Dietary Requirements will be catered to on the day. Please refer to this as a sample menu.

CINNAMON CITY FEAST

£65.00 per person

MUZZEH (for the table)

BAKED BEETROOT HUMMUS (v)

SAMOSA SMASH (vg)(g)

TUNA BHEL (g)(n)

STARTER

GRILLED WILD PRAWN kasundi mustard & coconut, curried yoghurt

MAIN COURSE (for the table)

OLD DELHI STYLE CHICKEN CURRY heritage flavours and spices

SMOKED VENISON roast root vegetables, Rajasthani corn & yoghurt sauce

TANDOORI TRIO achaari cauliflower, Padrón pepper, baby potato, spinach garlic sauce (v)

SIDE DISHES

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

DESSERT

PISTACHIO KULFI (n)

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

Dietary Requirements will be catered to on the day. Please refer to this as a sample menu.

CINNAMON CITY FEAST

£65.00 per person

VEGETARIAN ALTERNATIVE

MUZZEH (for the table)

BAKED BEETROOT HUMMUS (v)
SAMOSA SMASH (vg)(g)
BHEL PURI CHAAT (vg)(g)(n)

STARTER

CHAR-GRILLED BROCCOLI rose & cardamom, smoked tomato salsa

MAIN COURSE (for the table)

POPPY CRUSTED AUBERGINE STEAK mustard coconut sauce
TANDOORI CAULIFLOWER pickling spices, spinach & garlic sauce
TANDOORI TRIO achaari cauliflower, Padrón pepper, baby potato, spinach garlic sauce (v)

SIDE DISHES

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

DESSERT

PISTACHIO KULFI (n)

(v) Vegetarian (n) Contains Nuts (g) Contains Gluten.
Dietary Requirements will be catered to on the day. Please refer to this as a sample menu.

CINNAMON EXTRAVAGANZA

£75.00 per person

SHARED STARTERS

TANDOORI SALMON green pea relish
HAKKA STYLE CHICKEN chilli, garlic & soy (g)

THRILL OF THE GRILL (for the table)

TAMARIND GLAZED LONG AUBERGINE sesame peanut crumble (vg)(n)
GRILLED WILD PRAWN kasundi mustard & coconut, curried yoghurt
SMOKED VENISON ESCALOPE coriander chutney

MAIN COURSE

TANDOORI LAMB CHOP Rajasthani corn sauce, roast root vegetables

SIDE DISHES

Vegetable Biryani (vg) / Cucumber Raita
Black Lentils (v) / Assorted Tandoori Breads (v)(g)

DESSERT

WARM CHOCOLATE MOUSSE cinnamon ice cream (g)

(v) Vegetarian (n) Contains Nuts (g) Contains Gluten.
Dietary Requirements will be catered to on the day. Please refer to this as a sample menu.

CINNAMON EXTRAVAGANZA

£75.00 per person

VEGETARIAN ALTERNATIVE

SHARED STARTERS

DHOKLA steamed chickpea cake with tamarind chutney (g)
SAMOSA SMASH curried white peas, onion & chilli (vg)

THRILL OF THE GRILL (for the table)

TAMARIND GLAZED LONG AUBERGINE sesame peanut crumble (vg)(n)
CHAR-GRILLED BROCCOLI rose & cardamom, smoked tomato salsa
KADHAI SPICED MUSHROOM spinach garlic sauce (vg)

MAIN COURSE

TANDOORI TRIO achaari cauliflower, Padrón pepper, baby potato, spinach garlic sauce (v)

SIDE DISHES

Vegetable Biryani (vg) / Cucumber Raita
Black Lentils (v) / Assorted Tandoori Breads (v)(g)

DESSERT

WARM CHOCOLATE MOUSSE cinnamon ice cream (g)

(v) Vegetarian (n) Contains Nuts (g) Contains Gluten.
Dietary Requirements will be catered to on the day. Please refer to this as a sample menu.


GREAT INDIAN DESERT
WESTERN GHATS
INDO-GANGETIC PLAINS
NILGIRIS
CARDAMOM HILLS
HIMALAYA
PEAK DISTRICT
GARDEN OF ENGLAND
Goa
Lincolnshire
Buckinghamshire
Leicestershire
Madhya Pradesh
Cumbria
Kashmir
Odisha
Karnataka
Kent
Andhra Pradesh
West Bengal
Shetland
Kerala
Suffolk
Norfolk
South Yorkshire
chickpea
coriander
banana leaves
venison
star anise
lamb
yoghurt
cauliflower
cumin
tamarind
paneer
maize
mutton
chicken
coffee
curry leaves
beef
turmeric
cloves
saffron
cardamom
asparagus
kashmir chilli
mussels
cinnamon
coconut
nutmeg
jackfruit
BOSTON
COIMBATORE
MUNNAR
THRISSUR
KOORG
GILLINGHAM