

## Lazy Sundays Set Menu

£45 per person including a Lazy Sunday Champagne cocktail

### Starters

- Bengali style vegetable chop with beetroot and raisin, tomato mustard sauce (v)  
Kedgeree with smoked haddock and poached egg  
Sandalwood flaovourde chicken breast, chicken tikka rillettes, shallot raita  
Smoked Herdwick lamb fillet and galouti kebab mille feuille

### Main Courses

- Tandoori root vegetables, tomato lemon sauce, steamed rice  
Pan seraed coley fillet, chick-pea and aubergine curry, spinach poriyal  
Murghi Jhol- home style chcicken curry, Ghee rice  
Curried lamb mince with fried egg, layered paratha  
Roast saddle of Romney Marsh lamb, saffron-roganjosh sauce, pickled root vegetables

### Desserts

- Saffron poached pear, tapioca and lime payasam  
Selection of Neal's Yard cheeses with quince chutney £8.00 supplement  
Lemon and ginger brulee, garam masala sable

## Evening Ensemble

3 delectable courses including a  
Lazy Sunday Champagne Cocktail

Early Offer 5.30-6.30pm | £38.00 per person  
Late Offer 6.30-8.45pm | £45.00 per person

### Starters

Okra filled with peanut and jaggery, curried yoghurt and green mango chutney (v) £10.00

Bengali style Thermidor with half Scottish lobster £30.00

Char-grilled breast of red legged partridge with dried melon, spiced red lentils £18.00

### Main Courses

- Tasting of mushroom - cep and spinach curry, tandoori Portobello, mushroom pilau (v) £21.50  
Wild Spencer Gulf king prawns with mango coriander sauce and rice vermicelli £30.00  
Char-grilled halibut with yoghurt kadhi, tomato rice £29.00  
Norfolk free range chicken breast in pistachio korma, garlic naan crumble £22.50  
Green spiced Scottish pheasant, lentil kedgeree, pheasant roll £27.00

### Sharing Mains Served tableside

- Old Delhi style butter chicken on the bone, black lentils, pilau rice and garlic naan £70.00 (for two)  
Raan - Slow braised shoulder of milk-fed Herdwick lamb, nutmeg and black pepper sauce, black lentils, pomegranate pilau, burhani raita, coriander chutney £175.00 (serves 3-4)

(Limited availability)

### Side Dishes

- Rajasthani sangri beans with fenugreek and raisin £8.00  
Black lentils £6.50  
Cabbage and seasonal green foogath with coconut and curry leaf £5.75  
Selection of breads £8.00 Selection of chutneys £5.50

### Desserts

- Fig and date sticky toffee pudding, cinnamon ice-cream £9.50  
Saussignac, Vendange d'Autrefois, Gascony, France, 2012 Glass 100ml £7.50  
Selection of Neal's Yard cheeses with quince chutney £14.50  
Taylor Port, Tawny 10 Years, Portugal Glass 100ml £9.00

### Dessert Platter

- Tasting plate of assorted desserts - for two or more £30.00 per two people  
NV Champagne Brut Rosé Premier Cru Nicolas Guesquin  
Bottle 750ml £71.00 Glass 125ml £14.50

## Tasting Menu

£95 per person, £180.00 with premium wines

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

### Appetisers

Tandoori Norfolk free range chicken chaat in pastry shell 

Devon crab and kokum berry salad on lotus root crisp

Carpaccio of home cured Shetland salmon and caramel jhal muri

Nevina Vinograd Sv Ante Istria, Croatia, 2013

### First Starter

Kerala spiced seafood bisque flamed with brandy

### Second Starter

Okra filled with peanut and jaggery, green mango chutney

Pithod - chickpea and yoghurt gnocchi

Banana chilli filled with fenugreek, raisin and bitter gourd

Riesling Spätlese, Zeltinger Sonnenuhr, Selbach-Oster, Mosel, Germany, 2015

### First Main Course

Wild Spencer Gulf king prawns with mango corriander sauce

Pouilly-Fuisse, En Servy, Denis Bouchacourt, Burgundy, France, 2014

### Second Main Course

Tandoor smoked breast of Scottish grouse, tamarind-cumin jus

Pommard Domaine de la Galopiere, Burgundy, France, 2006

### Dessert

Saffron poached pear, tapioca and lime payasam

Port, Fonseca Quinta do Panascal, 2001

### Coffee and Petits Fours

Served in the bar

We welcome your comments and suggestions.  
Please speak to our Duty Manager or e-mail us at [info@cinnamonclub.com](mailto:info@cinnamonclub.com)  
Please be considerate when using mobile phones.



The Cinnamon Club are  
long-standing SRA members and are  
involved in a range of sustainability efforts.

Our king prawns are wild-caught and MSC certified