

## Lazy Sundays Set Menu

£40 per person including a Lazy Sunday Champagne cocktail

Chef's selection of pre-starters

### Starters

Bengali style beetroot and vegetable cake, tomato mustard sauce 🌿

Kedgeree with smoked haddock and poached egg

Sandalwood flavoured Norfolk free range chicken, chicken tikka rillettes 🌿

Char-grilled breast of red legged partridge, pomegranate chilli reduction

Smoked Herdwick lamb fillet and galouti kebab mille feuille 🌿

### Main Courses

Stir-fry of baby corn and broccoli, yoghurt sauce, green pea pilau

Spice crusted hake fillet, shallot and tamarind sauce, steamed rice

Wild Spencer Gulf king prawns with mango coriander sauce and rice vermicelli

Tandoori Norfolk free range chicken breast in pistachio korma,  
garlic naan crumble 🌿

Curried lamb mince with fried egg, layered paratha 🌿

Roast saddle of Romney Marsh lamb, saffron-roganjosh sauce, pickled root vegetables

### Desserts

White chocolate and pineapple cake with star anise ice cream 🌿

Thandai cheesecake with spiced cranberry chutney 🌿

Selection of Neal's Yard cheeses with quince chutney 🌿  
£6.00 supplement

Green cardamom brulée with rose petal biscotti 🌿

## Evening Ensemble

3 delectable courses including a  
Lazy Sunday Champagne Cocktail

Early Offer 5.30-6.30pm | £35.00 per person

Late Offer 6.30-8.45pm | £40.00 per person

### Starters

Bombay style vegetables with cumin pao, salsify crisp (v) 🌿 £8.50

Bengali style Thermidor with half Scottish lobster £26.00

Char-grilled breast of red legged partridge, pomegranate chilli reduction £15.50

### Main Courses

Tasting of mushroom - cep and spinach curry, tandoori Portobello, mushroom pilau (v) £19.00

Char-grilled halibut with bay leaf and pepper sauce, tomato rice £25.00

Tandoori loin of Oisin red deer, black stone flower reduction, masala mash £35.00

### Sharing Mains Served tableside

Old Delhi style butter chicken on the bone, black lentils, pilau rice and garlic naan 🌿

£60.00 (for two)

Raan - Slow braised shoulder of milk-fed Herdwick lamb,  
nutmeg and black pepper sauce, black lentils, pomegranate pilau,

burhani raita, coriander chutney £150.00 (serves 3-4)

**(Limited availability)**

### Side Dishes

Rajasthani sangri beans with fenugreek and raisin £7.00

Black lentils £6.00

Cabbage and seasonal green foogath with coconut and curry leaf £5.00

Bheja Fry - lamb mince and brain £7.50

Selection of breads 🌿 £7.50    Selection of chutneys 🌿 £5.00

### Desserts

Burnt malai and pink peppercorn panna cotta, pear and mint salad 🌿 £8.00

Saussignac, Vendange d'Autrefois, Gascony, France, 2012 Glass 100ml £7.50

Selection of Neal's Yard cheeses with quince chutney 🌿 £10.00

Taylor Port, Tawny 10 Years, Portugal Glass 100ml £7.00

### Dessert Platter

Tasting plate of assorted desserts 🌿 - for two or  
more

£25.00 per two people

NV Champagne Brut Rosé Premier Cru Nicolas Guesquin

Bottle 750ml £69.00 Glass 125ml £14.50

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.

## Tasting Menu

£85 per person, £160.00 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**  
*Muscat Grand Cru, Altenberg de Bergbieten, Frederic Mochel 2010*

### 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, 2013*

### First Main Course

**Wild Spencer Gulf king prawns with mango corriander sauce**  
*Pouilly-Fuisse, En Servy, Denis Bouchacourt, Burgundy, France, 2012*

### Second Main Course

**Tandoori loin of Oisin red deer, black stone flower reduction**  
*Gevrey Chambertin, Domaine Marchant Grillot, Burgundy, France, 2010*

### Dessert

**Original Beans dark chocolate fudge mousse, lime shrikhand filled rasgolla, thandai ice cream 🌿**  
*Port, Fonseca Quinta do Panascal, 2001*

### Coffee and Petits Fours

Served in the bar