

**Let your life lightly dance on the edges
of time like dew on the tip of a leaf.**

Rabindranath Tagore

The Cinnamon Leaf

£38 per person

Starter

Carpaccio of cured Scottish salmon with puffed rice jhal muri

Main course

Tandoori free range chicken breast, mint chilli korma and pilau rice

Dessert

Green cardamom brulée with rose petal biscotti 🌿

**A bread selection and two side dishes of your choice,
on a sharing basis, are included**

Side dishes

Wild mushroom and spinach stir-fry £5.00

Tandoor roasted aubergine crush £5.00

Black lentils £5.00

Cumin flavoured yogurt with cucumber £3.00

Masala mashed potatoes £3.00

Rajasthani sangri beans £5.00

(v) Vegetarian 🌿 Contains gluten

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Bowl Food

Minimum order of 15 bowls per selection

Substantial canapés & bowl food

£6.00 each

Biryani – chicken / lamb / vegetable (v)

Kerala sea bream with yoghurt rice and green mango chutney

Masala lamb burger sliders 🌿

Coconut prawn curry with steamed rice

Butter chicken with pilau rice

Kathi kebab – chicken / fish / paneer (v) 🌿

Keema pao 🌿

Please ask for our recommendations regarding the number of canapés or substantial bowls to suit your event or party. We suggest between 3-5 canapés and 2-4 bowls per person depending on the time, length and format of your event.

Host your event in our chic and stylish Old Club Bar or try our newly redesigned Reading Room which features its own exclusive bar. Alternatively our stylish and private gallery floor combines the best of both worlds giving you privacy but the buzz and excitement of the restaurant housed in the Old Westminster main library room.

Please call our dedicated Events Team on 0207 2222 555, we will be delighted to take care of all your arrangements.

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Wine Pairing Suggestions

Sparkling wines

Franciacorta Brut D.O.C.G., Contadi Castaldi, Italy £49.00

Glera, Extra Dry Spumante, Villa Doral D.O.C., Italy £36.00

White wines

Riesling, Mesh, Grosset-Hill Smith, Eden Valley, Australia, 2011 £62.00

Malvasia Simon di Brazzan, Friuli, Italy, 2010 £53.00

Riesling Kabinett Trocken, Weingut Familie Rauen, Mosel 2012 £46.00

Albarinho, Teas de Lantana, Dias Baixas, Spain, 2014 £39.00

Red wines

Côtes du Rhone, Cuvée Marie Louise, Domaine des Gravennes, Rhône, France, 2011 £53.00

Barbera d'Asti, Sanbastian, Dacapo, Piedmont, Italy, 2010 £45.00

Saumur Champigny, Cuvée de Bruyn, Vieilles Vignes, Domaine du Fondis, Lois, France, 2011 £43.00

Malbec, Cahors, Clos du Colombier, South West, France, 2010 £32.00

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The Cinnamon Selection

£50 per person

Starter

Tandoori wild Spencer Gulf king prawns with pickling spices

Main course

Jungle style guinea fowl breast, curry of legs and pilau rice

Dessert

Molten warm chocolate and cumin mousse, orange sauce and Madras coffee ice cream 🌿

A bread selection and two side dishes of your choice, on a sharing basis, are included

Side dishes

Wild mushroom and spinach stir-fry £5.00

Tandoor roasted aubergine crush £5.00

Black lentils £5.00

Cumin flavoured yogurt with cucumber £3.00

Masala mashed potatoes £3.00

Rajasthani sangri beans £5.00

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Canapés

Minimum order of 20 canapés per selection

Canapés £3.00 each Kerala

Crab and curry leaf cake

Tempura battered shrimps

Char-grilled halibut with chilli and lemon grass

Carpaccio of cured salmon on rice pancake

Tandoori guinea fowl tikka with green spices

Hakka style chicken with garlic and soya

Toddy shop stir-fried beef in flaky bread 🌿

Papdi with keema, caper & lime yoghurt 🌿

Lamb mince kebab in roomali bread 🌿

Keema pao 🌿

Railway style vegetable cake with beetroot and raisin (v) 🌿

Tangy potato in semolina shell (v) 🌿

Tandoori paneer with pineapple chutney (v)

Tiered dosa and chutney (v)

Stir-fried cauliflower with sesame, honey and chilli (v)

Dessert canapés £3.00 each

Steamed saffron yoghurt (v)

Sticky ginger toffee pudding (v) 🌿

Carrot halwa rolls (v) 🌿

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The Cinnamon Club Cocktail Selection

Cardamom Bubbles £12.00

Champagne brut, cardamom syrup Peychaud's bitters,
spiced white chocolate truffle

Chestnut Spice £11.00

Chestnut liqueur infused with garam
masala tincture, calvados, cognac

Coffee & Cream £10.50

Tequila infused with cinnamon, coffee liqueur,
herbal liqueur, double cream

The Forager £12.00

Champagne brut, acorn liqueur, black walnut bitters

Cinnamon Bellini £10.00

Prosecco, cinnamon liqueur and cinnamon tea

Aromatic Fire £10.50

Darjeeling tea liqueur, vodka, white
crème de cacao, double cream

Cinnamon Club Mocktails (alcohol free)

Apple India Punch £6.00

Apple juice, mango purée, cinnamon orange syrup, cloves

Red Passion £6.00

Cranberry juice, passion fruit syrup, fresh pomegranate
fresh mint, ginger beer

Wine Pairing Suggestions

Sparkling wines

Franciacorta Brut D.O.C.G., Contadi Castaldi, Italy £49.00

Champagne Françoise Monay, Brut, NV £56.00

White wines

Grüner Veltliner Stangl, Waldschutz, Kampala, Austria, 2012 £58.00

Malagoussia, Domaine Gerovassiliou, Epanomi, Greece, 2013 £47.00

Riesling Kabinett Trocken, Weingut Familie Rauhen, Mosel 2012 £46.00

Verdicchio dei Castelli di Jesi, Classico, Le Gemme,
Brunori, Marche, Italy, 2014 £39.00

Red wines

Givry 1er Cru, 'Champs Lalot', Domaine Pagnotta,
Côte Chalonnaise, Burgundy, 2012 £66.00

Côtes du Rhône Villages St Pantaleon Les Vignes,
Dom Gigondan, France, 2011 £50.00

Cabernet Sauvignon / Shiraz, Classic Possums,
McLaren Vale, Australia, 2009 £46.00

Saumur Champigny, Cuvée de Bruyn, Vieilles Vignes,
Domaine du Fondis, Loire, France 2011 £43.00

Monastrel, Goru, Ego Bodegas, Jumilla, Spain, 2013 £36.00

Dessert

Saussignac, Vendange d'Autrefois, Gascony, France, 2012 £25.00

Passito di Pantelleria, Ben Rye, Donnafugata, Sicily, Italy, 2011 £56.00

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The Essence of Cinnamon

£55 per person

Appetiser

Tandoori cod with green spice crust, cauliflower bhujia 🌿

Starter

Roast Gressingham duck breast with sesame tamarind chutney

Main course

Smoked saddle of Romney Marsh lamb with corn sauce, pilau rice and masala cashew nuts

Dessert

Spiced red pumpkin cake with clove ice cream

A bread selection and two side dishes of your choice, on a sharing basis, are included

Side dishes

Wild mushroom and spinach stir-fry £5.00

Tandoor roasted aubergine crush £5.00

Black lentils £5.00

Cumin flavoured yogurt with cucumber £3.00

Masala mashed potatoes £3.00

Rajasthani sangri beans £5.00

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Wine Pairing Suggestions

Sparkling wines

Franciacorta Brut DOCG, Contadi Castaldi, Italy £49.00

Champagne Françoise Monay, Brut, NV £56.00

White wines

Savennières, Les Bastes, Domaine des Barres,
P. Achard, Loire, France, 2013 £53.00

Friulano At Aquila del Torre, Friuli, Italy, 2011 £49.00

Malagoussia, Domaine Gerovassiliou, Epanomi, Greece, 2013 £47.00

Albarinho, Teas de Lantano, Rias Baixas, Spain, 2014 £39.00

Red wines

Givry 1er Cru, 'Champs Lalot', Domaine Pagnotta,
Cote Chalonnaise, Burgundy, 2012 £66.00

Teroldego Rotaliano, Foradori, IGT Trentino Alto Adige, Italy, 2011 £54.00

Saumur Champigny, Cuvée de Bruyn, Vieilles Vignes,
Domaine du Fondis, Loire, France, 2012 £43.00

Shiraz, Billi Billi, Mount Langhi Girhan, Grampian, Victoria,
Australia, 2013 £35.00

Dessert wines

Riesling, Cordon Cut, Mount Horrocks, Clare Valley, Australia, 2013 £33.00

Passito di Pantelleria, Ben Rye, Donnafugata, Sicily, Italy, 2011 £56.00

Taylors, 10 year old Tawny, Portugal, NV £48.00

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The Cinnamon Festival

£65 per person including a chef's choice of pre-starter

(For groups of up to 25 guests)

Selection of breads and chutneys

Starters

Tandoori Spencer Gulf king prawns with pickling spices

Green spice crusted cod, cauliflower bhujia 🍷

Reshmi kebab of free range chicken breast

Main courses

Char-grilled halibut with tomato and lemon sauce, lime rice

Tandoori breast of Anjou squab pigeon, black lentils 🍷

Smoked saddle of Romney Marsh lamb with corn and yoghurt sauce, pilau rice

Dessert

Original Beans dark chocolate and rasgolla tart
with calamansi and chilli sorbet 🍷

Spiced red pumpkin and corn cake with clove ice cream

Green cardamom brulée with pistachio and rose petal biscotti 🍷

**A bread selection and two side dishes of your choice,
on a sharing basis, are included**

Side dishes

Wild mushroom and spinach stir-fry £5.00

Tandoor roasted aubergine crush £5.00

Black lentils £5.00

Cumin flavoured yogurt with cucumber £3.00

Masala mashed potatoes £3.00

Rajasthani sangri beans £5.00

Wine Pairing Suggestions

Sparkling wines

Franciacorta Brut D.O.C.G., Contadi Castaldi, Italy £49.00

Champagne Françoise Monay, Brut, NV £56.00

White wines

Riesling Kiedricher Trocken, Eva Fricke, Rheingau, Germany, 2013 £64.00

Malvasia Simon di Brazzan, Friuli, Italy, 2010 £53.00

Friulano At Aquila del Torre, Friuli, Italy, 2011 £49.00

Pinot Gris, Robertson Brookfields Estate, Hawkes Bay, New Zealand, 2013 £44.00

Red wines

Malbec Gran Reservado, Fabre Montmayou, Mendoza, Argentina, 2011 £69.00

Finca Allende, Rioja, Spain, 2007 £65.00

Côtes du Rhône, Cuvée Marie Louise, Domaine des Gravennes,
France, 2011 £53.00

Cabernet Sauvignon, Possingham & Summers, McLaren Vale, 2009 £48.00

Dessert wines

Saussignac, Vendange d'Autrefois, Gascony, France, 2012 £25.00

Passito di Pantelleria, Ben Rye, Donnafugata, Sicily, Italy, 2011 £56.00

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All gratuities are distributed to the entire team.

The Cinnamon Experience

£75 per person

Appetiser

Carpaccio of cured Scottish salmon with puffed rice jhal muri

Soup

Rakesh Nair's Kerala spiced seafood bisque 🌿

Starter

Tandoori breast of Anjou squab pigeon 🌿

Rest course

Lime and mint sorbet

First main course

Smoked saddle of Kentish lamb with corn sauce

Second main course

Roast loin of Oisin red deer with black stone flower and onion reduction

Selection of English farmhouse cheeses 🌿

(Supplement of £2.50 per person)

Dessert

Carrot halwa spring roll with cinnamon ice cream (v) 🌿

A bread selection and two side dishes of your choice, on a sharing basis, are included

Wine Pairing Suggestions

Sparkling wines

Franciacorta Brut DOCG, Contadi Castaldi, Italy £49.00

Champagne Française Monay, Brut, NV £56.00

White wines

Greco di Tufo Novaserra, Mastroberardino, Campania, Italy, 2013 £73.00

Muscat Grand Cru, Altenberg de Bergbieten, Frederic Michel, Alsace, France, 2010 £82.00

Zibbibo, Curatolo Arini, Sicilia, Italy, 2013 £56.00

Riesling Kabinett Trocken, Weingut Familie Rauhen, Mosel 2012 £46.00

Rosé wine

Domaine La Suffrène, Bandol, Provence, France, 2013 £48.00

Red wines

Shiraz, Possums Vineyard, McLaren, Australia, 2007 £79.00

Cabernet/Shiraz, FDR 1A, Yalumba, Barossa, Australia, 2010 £72.00

Malbec Gran Resevado, Fabre Montmayou, Mendoza, Argentina, 2011 £69.00

Cabernet Sauvignon, Possingham & Summers, McLaren Vale, Australia, 2009 £48.00

Dessert wines

Saussignac, Vendange d'Autrefois, Gascony, France, 2012 £25.00

Passito di Pantelleria, Ben Rye, Donnafugata, Sicily, Italy, 2011 £56.00

Vin de Constance, Klein Constantia, Constantia, South Africa, 2008 £68.00

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A Journey through India

£68 per person including a delicious Mango Bellini

Cold starters for table

Watermelon and quinoa salad | Jhal muri | Tandoori chicken chaat

Appetiser – Kerala

Rakesh Nair's Kerala seafood bisque 🌿

Starter – Rajasthan

Banjara tikka – tandoori chicken breast with peanut and dried mango

Main course – West Bengal

Mangshor jhol – lamb curry with ghee rice

Dessert – North India

Saffron pistachio kulfi, rice vermicelli nest

**A bread selection and two side dishes of your choice,
on a sharing basis, are included**

Side dishes

Wild mushroom and spinach stir-fry £5.00

Tandoor roasted aubergine crush £5.00

Black lentils £5.00

Cumin flavoured yogurt with cucumber £3.00

Masala mashed potatoes £3.00

Rajasthani sangri beans £5.00

Wine Pairing Suggestions

Sparkling wines

Franciacorta Brut D.O.C.G., Contadi Castaldi, Italy £49.00

Champagne Françoise Monay, Brut, NV £56.00

White wines

Dada 1, David Ramonteau, Hawkes Bay, New Zealand, 2010 £71.00

Riesling Qba, Schloss Johannesburg, Rheingau, Germany, 2013 £60.00

Malvasia Simon di Brazzan, Friuli, Italy, 2010 £53.00

Riesling Kabinett Trocken, Weingut Familie Rauhen, Mosel 2012 £46.00

Rosé wine

Domaine La Suffrène, Bandol, Provence, France, 2013 £48.00

Red wines

Château Pavillon Beauregard, Lalande-de Pomerol,
Bordeaux, France, 2009 £78.00

Marsannay Boivins, Domaine Coillot, Cote de Nuts, 2010 £74.00

Côtes du Rhone, Cuvée Marie Louise, Domaine des Gravennes,
France, 2011 £53.00

Barbera d'Asti, Sanbastian, Dacapo, Piedmont, Italy 2010 £45.00

Cheeses

Taylor's 10 year old Tawny, Portugal £48.00

Taylor's 20 year old Tawny, Portugal £80.00

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The Cinnamon Experience

Vegetarian Option — £75 per person

Appetiser

Railway style vegetable cake with beetroot and raisin 🌿

First starter

Jaipur style chickpea and yoghurt soup, crisp okra

Second starter

Red kidney bean galouti with puffed lotus seed

Rest course

Lime and mint sorbet

First main course

Masala corn kebab with corn sauce

Second main course

Filled banana chilli, yoghurt sauce, green pea pilau

Selection of English farmhouse cheeses 🌿

To Share

(Supplement of £4 per person)

Dessert

Carrot halwa spring roll with cinnamon ice cream 🌿

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on a sharing basis, are included**

Wine Pairing Suggestions

Sparkling wines

Franciacorta Brut D.O.C.G., Contadi Castaldi, Italy £49.00

Champagne Françoise Monay, Brut, NV £56.00

White wines

Dada 1, David Ramonteau, Hawkes Bay, New Zealand, 2010 £71.00

Riesling Qba, Schloss Johannesburg, Rheingau, Germany, 2013 £60.00

Malvasia Simon di Brazzan, Friuli, Italy, 2010 £53.00

Riesling Kabinett Trocken, Weingut Familie Rauhen, Mosel 2012 £46.00

Rosé wine

Domaine La Suffrène, Bandol, Provence, France, 2013 £48.00

Red wines

Château Pavillon Beauregard, Lalande-de Pomerol,
Bordeaux, France, 2009 £78.00

Marsannay Boivins, Domaine Coillot, Cote de Nuts, 2010 £74.00

Côtes du Rhone, Cuvée Marie Louise, Domaine des Gravennes,
France, 2011 £53.00

Barbera d'Asti, Sanbastian, Dacapo, Piedmont, Italy 2010 £45.00

Cheeses

Taylor's 10 year old Tawny, Portugal £48.00

Taylor's 20 year old Tawny, Portugal £80.00

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