



The Cinnamon Club

Diwali menu 2018

Appetizer

Kankrar chop

Bengali style crab cutlets with lime pickle mayonnaise

Or

Tomato and pineapple broth, steamed *porial idli*

Starter

Tandoori salmon with dil and mustard, green pea relish, caramelized puffed rice, house pickles

Or

Kurkure mushroom pataka

Crisp mushroom bomb filled with pickled wild mushroom, *kachri and* corriander chutney

Rest course

Thandai sorbet

Spiced almond, and saffron sorbet

Main course

Chargrilled rack of Romney Marsh lamb, pickled root vegetables, nutmeg and pepper corn sauce

Or

Morel Malai kofta

Morel Malai Kofta – paneer and royal cumin dumpling, stir-fried green pea and morels, tomato and fenugreek sauce, green pea pilau

Dessert

Original Beans chocolate mousse, chocolate rossogulla & laddoo, basil sorbet

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. We welcome your comments and suggestions. Please speak to our Duty Manager or e-mail us at info@cinnamonclub.com Please be considerate when using mobile phones.