



## Christmas Day At The Cinnamon Club 2018

*£125 per person including a seasonal aperitif*

### Starters

- Steamed Xmas special vegetable momos, sesame peanut chutney (v) 🌿
- Pressed watermelon chaat, dhokla crumble, hoisin and tamarind sauce (v) 🌿
- Green pea and salsify cake with tomato chutney (vegan)
- Keralan style lobster soup flamed with Cognac, garlic naan 🌿
- Carpaccio of home cured Shetland salmon with caramel 'jhal muri'
- Pan seared Scottish king scallops, cauliflower puree, stir fry of squid with chilli and apricot
- Green spiced pheasant breast, red lentil salad, paupiette of leg
- Grilled lamb escalope with black stone flower, saffron bread, green coriander chutney 🌿

### Interim course

- Red kidney bean galouti with lotus root crisp, caramel popped lotus seed (v)

### Main courses

- Hyderabadi style root vegetable biryani, stir-fry of baby aubergine, burhani raita (v)
- Paneer and dried fruit kofta, morel and peas stir-fry, tomato fenugreek sauce (v)
- Char-grilled wild Spencer Gulf king prawns, Alleppey curry sauce, pandan leaf rice
- Spice crusted halibut fillet, Kerala curry sauce and stir-fried fine beans
- Tandoori Norfolk free range chicken breast, saffron almond sauce, pilau rice
- Clove flavoured goose breast, Chettinad kuruma sauce and brussel sprout poriyal
- Slow braised milk fed Herdwick lamb shoulder, nutmeg and fennel sauce, masala braised potato

### Side dishes (for the table)

- Aloo gobi | Cumin flavoured yoghurt with cucumber | Black lentils | Naans 🌿

### Desserts

- Original Beans dark chocolate and rassogulla tart, calamansi and chilli sorbet 🌿
- Baked Jalandhar – Thandai, saffron and carrot halwa ice creams with spiced meringue 🌿
- Lemon and ginger brulée, spiced sablé 🌿
- Garam masala Christmas pudding, cinnamon custard 🌿
- Saffron poached pear, tapioca and lime payasam
- Ice cream or sorbet selection of the day
- Selection of English cheese from Neal's Yard, quince chutney 🌿

### Coffee and petits fours

### Vitamins & minerals

**Apple Indian Punch £7.00**  
Apple juice, mango purée, cinnamon orange syrup, cloves

**Saffron Mango Lassi £7.00**  
Saffron essence, mango purée, mango syrup, yoghurt

### Festive Cocktails

**Club Cocktail £15.00**  
Champagne brut, spiced liqueur, orange bitters and brown sugar

**Cinnamon Bellini £11.50**  
Prosecco, cinnamon liqueur, cinnamon tea

**To enhance your dining experience, a selection of extraordinary, spice-friendly wines has been assembled by our sommelier:**

### White wines

Côtes du Rhône Blanc, Domaine Gigondan M & Fils, Rhone, France, 2017	£47.00
Sauvignon Blanc, Map Maker, Marlborough, New Zealand, 2016	£56.00
Grüner Veltliner Straßertal, Waldschutz, Kamptal, Austria, 2017	£64.00
Cuvee Majore, Chateau Turcaud, Bordeaux, France, 2014	£69.00
Chablis Domaine Ellevin, Burgundy France 2017	£77.00
Riesling Spätlese Niederberg Helden, Thomas Haag, Schloss Lieser, Germany, 2011	£99.00

### Red wines

Monastrell, Talento, Vino ecologico Ego Bodegas Jumilla, Spain, 2016	£47.00
Merlot Reservado Fabre Montmayou, Mendoza, Argentina, 2013	£64.00
Carménère, Gran Reserva, Calcu, Colchagua Valley, Chile, 2015	£72.00
Shiraz, Barrel Selection, Fabre Montmayou, Patagonia, Argentina, 2013	£76.00
Rully 1 er Cru Marisou, Domaine Saint Jacques, Côte de Chalonnaise, Burgundy, France, 2012	£102.00
Château Pavillon Beauregard, Lalande de Pomerol, Bordeaux, France, 2015	£124.00

**For children, please ask your server for suitable options. For those challenged on the spice front, The Cinnamon Club is pleased to offer**

### Appetiser

Crab risotto with truffle cappuccino, pan fried king prawn

### Main course

Roast goose breast with pickled root vegetables

*Vegetarian option available.*

(v) vegetarian 🌿 contains gluten

Prices include VAT @ 20%. **We do not levy service charge.** Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. 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. Fish may contain small bones. Game dishes may contain shot.