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| Cinnamon Book FestivalIn The Old Westminster Library £65 per person including a seasonal Bellini upon arrival and a signed copy of any of Vivek’s cookbooks  **Cinnamon Club’s canapés**  Tandoori Norfolk Chicken chaat in pastry shell  Devon crab and kokum berry salad on lotus crisp  Home cured carpaccio of Shetland salmon with caramel ‘jhal muri’  (Vegetarian alternatives available )  **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.**  (v) Vegetarian Contains gluten |  | TCC 3 colour positive  **Starters**  Tandoori octopus with chutney aloo, fennel salad and tomato lemon dressing  Char-grilled Herdwick Lamb fillet and galouti kebab mille feuille  Selection of vegetarian kebabs  (Okra with peanut and jaggery, Jaipuri pithod, banana chilli filled with bitter melon & raisin)  **Mains**  Char-grilled halibut with Kerala curry sauce, tomato rice  Old Delhi style butter chicken on the bone, black lentils, pilau rice, garlic naan  Morel Malai Kofta – paneer and royal cumin dumpling, tomato and fenugreek sauce, green pea pilau (v)  **Desserts**  Royal Punjabi kulfi, honeycomb pistachio crumble  Fig and date sticky toffee pudding, cinnamon ice cream |