

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

Rabindranath Tagore


Diwali at The Cinnamon Club

Every year the sound of firecrackers announces the celebration of India's favourite festival, Diwali. Homes are decorated, sweets are distributed and thousands of lamps are lit to create a world of fantasy. Of all the festivals celebrated in India, Diwali is the most vivid.

The Diwali story differs from state to state. In the North, it is a celebration to mark the return of Lord Rama after his victory over Ravana, the demon king of Lanka.

In the East, it is linked to the worship of demon-goddess Kali and in the business communities of India, Lakshmi - the goddess of wealth - is worshipped to offer gratitude and to pray for prosperity. Throughout India Diwali is enjoyed by people of every religion, and the celebrations are similar to those associated in other countries with Christmas.

The Cinnamon Club wishes you a very happy Diwali and a happy and prosperous year ahead.

 Contains gluten

Prices include VAT @ 20%. **We do not levy service charge for tables of up to 8 people.** 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.

Diwali at The Cinnamon Club

£55 per person

To maximise your dining experience, this menu must be ordered by each diner at your table

Appetiser

Crab and curry leaf cake, hot Madras pineapple rasam

Starter

Baked sea bass fillet with onion chilli sambal

or

Tandoori tenderstem broccoli with spiced almond flakes and rose petal (v)

Rest Course

Cranberry and ginger granita

Main Course

Char-grilled Romney Marsh lamb rack, corn and yoghurt sauce, pilau rice

or

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

Black lentils and garlic naan for the table

Dessert

Malai kulfi, gulab jamun & tapioca lime payasam