



About the
joyous season,
noble partridges
and gleeful
pear trees



THE CINNAMON CLUB

The Cinnamon Leaf

£42 per person

Starter

Tandoori free range chicken leg 'chop' with dried fenugreek,
cucumber raita

Main course

Pan seared salmon fillet, Kolkata style dopyaza sauce, ghee rice

Dessert

Lemon and ginger brulee, garam masala sable

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

Side dishes

Wild mushroom and spinach stir-fry £6.00

Tandoor roasted aubergine crush £6.00

Black lentils £6.50

Cumin flavoured yogurt with cucumber £4.00

Masala mashed potatoes £4.00

Rajasthani sangri beans £8.00

(v) Vegetarian (g) Contains gluten

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. In order to be able to take advantage of the best of what's in season, the menu is subjected to changes.

Wine Pairing Suggestions

Sparkling wines

Franciacorta Brut DOCG, Castelveder, Lombardy, Italy, NV £59.00

Glera, Extra Dry Spumante, Villa Doral DOC, Italy £40.00

White wines

Chateau Turcaud, Cuvée Majeure, Bordeaux, France, 2014 £69.00

Malvasia Simon di Brazzan, Friuli, Italy, 2015 £68.00

Albarinho, Teas de Lantana, Dias Baixas, Spain, 2016 £59.00

Riesling Kabinett Trocken, Weingut Familie Rauhen, Mosel,
Germany 2016 £57.00

Soave, La Capelina, Franchetto, Veneto, Italy, 2016 £46.00

Red wines

Barbera d'Asti, Dacapo, Piedmont, Italy, 2015 £66.00

Côtes du Rhône Villages St Pantaleon Les Vignes,
Dom Gigondan, Rhône, France, 2015 £64.00

Saumur Champigny, Cuvée de Bruyn, Vieilles Vignes, Domaine du Fondis,
Lois, France, 2017 £56.00

Valpolicella Classico, Le Filagne, Le Bertorale, Veneto, Italy, 2017 £44.00

Dessert

Saussignac, Vendange d'Autrefois, Gascony, France, 2015 £37.00

Malvasia Passito Vigna del Volta, La Stoppa
Emilia Romagna, Italy, 2009 £80.00

Prices include VAT @ 20%.

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Bowl Food

Minimum order of 15 bowls per selection

Biryanis £8.00 each

Lucknow style chicken / Hyderabadi style lamb / Root vegetable (v)

Substantial canapés & bowl food

£7.00 each

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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Canapés

Minimum order of 20 canapés per selection

Canapés *£3.50 each*

- Kerala crab and curry leaf cake Tempura battered shrimps
- Char-grilled monkfish with chilli and lemongrass
- Carpaccio of cured salmon on rice pancake
- Hakka style chicken with garlic and soya (g)
- Toddy shop stir-fried beef in flaky bread (g)
- Papdi with keema, caper & lime yoghurt (g)
- Lamb mince kebab in roomali bread (g)
- Tangy potato in semolina shell (v) (g)
- Tandoori paneer with pineapple chutney (v) (g)
- Tiered dosa and chutney (v)
- Stir-fried cauliflower with sesame, honey and chilli (v)

Dessert canapés *£3.50 each*

- Thandai spiced shrikhand (v)
- Sticky ginger toffee pudding (v)
- Carrot halwa rolls (v) (g)
- Chocolate rossogulla filled with passion fruit yoghurt (v) (g)

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The Cinnamon Selection

£50 per person

Starter

Tandoor spiced wild Spencer Gulf king prawns with fennel and coriander

Main course

Pan seared Gressingham duck breast, coconut vinegar sauce, pilau rice

Dessert

Molten warm chocolate and cumin mousse, orange sauce
and Madras coffee ice cream (g)

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

Side dishes

Wild mushroom and spinach stir-fry £6.00

Tandoor roasted aubergine crush £6.00

Black lentils £6.50

Cumin flavoured yogurt with cucumber £4.00

Masala mashed potatoes £4.00

Rajasthani sangri beans £8.00

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Wine Pairing Suggestions

Sparkling wines

Franciacorta Brut DOCG, Castelveder, Lombardy, Italy, NV £59.00

Glera, Extra Dry Spumante, Villa Doral DOC, Italy £40.00

White wines

Chablis, Domaine Ellevin, Burgundy, France, 2016 £71.00

Grüner Veltliner Straßertal, Waldschutz, Kamptal, Austria, 2016 £64.00

Riesling Kabinett Trocken, Weingut Familie Rauhen, Germany, 2016 £57.00

Chardonnay Reserva, Fabre Montmayou, Mendoza, Argentina, 2014 £53.00

Red wines

Château Pavillon Rocher, Grand Cru, St Emilion Bordeaux, France, 2009 £134.00

Shiraz, Possums Vineyard, Reserve, McLaren Vale, Australia, 2010 £84.00

Barbera d'Asti, Sanbastian, Dacapo, Piedmont, Italy 2015 £66.00

Côtes du Rhône Villages St Pantaleon Les Vignes, Dom Gigondan,
Rhône, France, 2015 £64.00

Dessert

Port, Taylor's 10 year old Tawny, Portugal £64.00

Port, Taylor's 20 year old Tawny, Portugal £94.00

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The Cinnamon Club Cocktail Selection

Paradise Cocktail £12.00

Bombay Sapphire, Mango Liqueur, Orange Juice, Vanilla Syrup

Orange & Rosemary Negroni £12.00

Rosemary & Orange infused Gin, Campari,
Sweet Vermouth, Aperol and Bitters

Pear & Saffron Smash £12.00

Saffron infused Zubrowka Vodka, Lemon and pear purée

Elderflower & Lychee Fizz £13.00

Elderflower, Lychee Liqueur, Prosecco

Cinnamon Bellini £11.50

Prosecco, cinnamon liqueur and cinnamon tea

Spice Kir Royale £15.00

Crème de Cassis, Spice Liqueur, Brut Champagne

Cinnamon Club Mocktails (alcohol free)

Apple India Punch £7.00

Apple juice, mango purée, cinnamon orange syrup, cloves

Red Passion £7.00

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

Wine Pairing Suggestions

Sparkling wines

Franciacorta Brut DOCG, Castelveder, Lombardy, Italy, NV £59.00

Glera, Extra Dry Spumante, Villa Doral DOC, Italy £40.00

White wines

Grüner Veltliner, Straßertal, Waldschutz, Kamptal, Austria, 2016 £64.00

Sauvignon Blanc, Map Maker Staete Landt, Marlborough
New Zealand, 2016 £56.00

Riesling Kabinett Trocken, Weingut Familie Rauhen,
Mosel, Germany 2016 £57.00

Muscadet de Sèvre et Maine sur Lie, 'Vielles Vignes' Loire,
Domaine "R" de La Grange, Loire, France 2014 £44.00

Red wines

Shiraz, Possums Vineyard, Reserve McLaren Vale, Australia, 2010 £84.00

Côtes du Rhône Villages St Pantaleon Les Vignes, Dom Gigondan,
Rhône, France, 2015 £64.00

Lou Maset Rouge, Domaine D'Aupilhac, Languedoc, France 2016 £58.00

Monastrel, Talento, Ego Bodegas, Jumilla, Spain, 2016 £47.00

Dessert

Sauvignac, Vendanges D'Autrefois, Les Vignerons de

Sigoulès Dordogne, France, 2015 £37.00

Malvasia Passito Vigna del Volta, La Stoppa,
Emilia Romagna, Italy, 2009 £80.00

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The Essence of Cinnamon

£58 per person

Appetiser

Grilled black bream with apple and fennel salad (g)

Starter

Tandoori guinea fowl breast tikka, coriander chutney

Main course

Smoked saddle of Romney Marsh lamb with mint chilli korma,
pilau rice and masala cashew nuts

Dessert

Fig and ginger sticky toffee pudding, puffed amaranth seeds,
cinnamon ice cream (g)

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

Side dishes

Wild mushroom and spinach stir-fry £6.00

Tandoor roasted aubergine crush £6.00

Black lentils £6.50

Cumin flavoured yogurt with cucumber £4.00

Masala mashed potatoes £4.00

Rajasthani sangri beans £8.00

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Wine Pairing Suggestions

Sparkling wines

Franciacorta Brut DOCG, Castelveder, Lombardy, Italy, NV £59.00

Champagne Française Monay, Brut, NV £60.00

White wines

Chateau Turcaud, Cuvée Majeure, Bordeaux, France, 2014 £69.00

Albarinho, Teas de Lantano, Rias Baixas, Spain, 2016 £59.00

Gavi 'San Pietro', Piedmonte, Italy, 2017 £59.00

Sauvignon Blanc, Map Maker Staete Landt, Marlborough,
New Zealand, 2016 £56.00

Red wines

Shiraz, Possums Vineyard, Reserve, McLaren Vale, Australia, 2010 £84.00

Pinot Noir, Map Maker, Staete landt, Marlborough, New Zealand, 2016 £76.00

Domaine Gigondan, Côtes du Rhône Villages St Pantaleon
Les Vignes, France, 2015 £64.00

Saumur Champigny, Cuvée de Bruyn, Vieilles Vignes, Domaine du Fondis,
Loire, France, 2017 £56.00

Dessert

Saussignac, Vendanges D'Autrefois, Les Vignerons de

Sigoulès Dordogne, France, 2015 £37.00

Malvasia Passito Vigna del Volta, La Stoppa,
Emilia Romagna, Italy, 2009 £80.00

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The Cinnamon Experience

£85 per person

Appetiser

Carpaccio of cured Scottish salmon with puffed rice jhal muri

Soup

Kerala spiced seafood bisque flamed with Cognac (g)

Starter

Tandoori breast of Anjou squab pigeon, spiced beetroot roll, pumpkin chutney (g)

Rest course

Lime and mint sorbet (v)

First main course

Pan seared halibut with Kerala curry sauce, stir-fried beans

Second main course

Smoked saddle of Kentish lamb with corn and yoghurt sauce (g)

Selection of English farmhouse cheeses

(Supplement of £5.00 per person)

Dessert

Lemon and ginger brulee, masala sable (v) (g)

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Wine Pairing Suggestions

Sparkling wines

Franciacorta Brut DOCG, Castelveder, Lombardy, Italy, NV £59.00

Champagne Françoise Monay, Brut, NV £60.00

White wines

Nevina Vinograd Sv Ante Istra, Croatia, 2013 £102.00

Malvasia Simon di Brazzan, Friuli, Italy, 2015 £68.00

Sancerre, Pascal Thomas, Loire Valley, France. 2016 £66.00

Gavi 'San Pietro', Piedmonte, Italy, 2017 £59.00

Red wines

Château Meyney, Cru Bourgeois, Saint- Estèphe, Bordeaux, France, 2009 £135.00

Amarone della Valpolicella Classico, Podere Cairano, Le Bertarole,
Veneto, Italy, 2013 £114.00

Shiraz, Possums Vineyard, Reserve, McLaren Vale, Australia, 2010 £84.00

Pinot Noir, Map Maker, Staete landt, Marlborough, New Zealand, 2014 £76.00

Dessert

Saussignac, Vendanges D'Autrefois, Les Vignerons de

Sigoulès Dordogne, France, 2015 £37.00

Malvasia Passito Vigna del Volta, La Stoppa,
Emilia Romagna, Italy, 2009 £80.00

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The Cinnamon Festival Feast

£75 per person

Appetisers for the table

Cured salmon jhal muri | Papdi chaat | Stir-fried cauliflower with sesame, honey and chilli | Hakka style chicken with garlic and soy

Feast kebab platter

Sandalwood flavoured tandoori chicken breast (g)

Char-grilled sea bass with carom seed

Lamb galouti kebab

Banana chilli filled with fenugreek and raisin

(Vegetarian alternatives available)

Sharing mains

Old Delhi style butter chicken

Rajasthani lamb and corn curry

Seared halibut in Kerala curry sauce

Spencer Gulf king prawn malai curry
(supplement of £7.50 per person)

Hyderabad style root vegetable biryani

Black lentils

Selection of breads

Dessert

Royal Punjabi kulfi, honeycomb pistachio crumble (g)

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Wine Pairing Suggestions

Sparkling wines

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Glera, Extra Dry Spumante, Villa Doral DOC, Italy £40.00

White wines

Chablis, Domaine Ellevin, Burgundy, France, 2016 £71.00

Grüner Veltliner Straßertal, Waldschutz, Kamptal, Austria, 2016 £64.00

Riesling Kabinett Trocken, Weingut Familie Rauhen, Germany, 2016 £57.00

Chardonnay Reserva, Fabre Montmayou, Mendoza, Argentina, 2014 £53.00

Red wines

Château Pavillon Rocher, Grand Cru, St Emilion Bordeaux, France, 2009 £134.00

Shiraz, Possums Vineyard, Reserve, McLaren Vale, Australia, 2010 £84.00

Barbera d'Asti, Sanbastian, Dacapo, Piedmont, Italy 2015 £66.00

Côtes du Rhône Villages St Pantaleon Les Vignes, Dom Gigondan,
Rhône, France, 2015 £64.00

Dessert

Port, Taylor's 10 year old Tawny, Portugal £64.00

Port, Taylor's 20 year old Tawny, Portugal £94.00

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The Cinnamon Experience

VEGETARIAN OPTION – £85 per person

Appetiser

Railway style vegetable cake with beetroot and raisin (v)

First starter

Jaipur style chickpea and yoghurt soup, crisp okra (v)

Second starter

Okra filled with peanut and jaggery, curried yoghurt
and green mango chutney (v)

Rest course

Lime and mint sorbet (v)

First main course

Masala corn kebab with corn sauce (v)

Second main course

Filled banana chilli, yoghurt sauce, green pea pilau (v)

Selection of English farmhouse cheeses

(Supplement of £5.00 per person)

Dessert

Lemon and ginger brulee, masala sable (v) (g)

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Wine Pairing Suggestions

Sparkling wines

Franciacorta Brut DOCG, Castelveder, Lombardy, Italy, NV £59.00

Champagne Française Monay, Brut, NV £60.00

White wines

Nevina Vinograd Sv Ante Istra, Croatia, 2013 £102.00

Rully Blanc, Domaine Saint Jacques, France, 2015 £84.00

Chateau Turcaud, Cuvée Majeure, Bordeaux, France, 2014 £69.00

Sauvignon Blanc, Map Maker Staete Landt, Marlborough
New Zealand, 2016 £56.00

Red wines

Cavalo Maluco, Herdade do Portocarro, Setubal Peninsula,
Portugal, 2011 £120.00

Château du Retout, Cru Bourgeois, Haut Médoc, Bordeaux,
France, 2014 £74.00

Barbera d'Asti, Sanbastian, Dacapo, Piedmont, Italy 2014 £66.00

Côtes du Rhône Villages St Pantaleon Les Vignes
Dom Gigondan, France, 2015 £64.00

Dessert

Port, Taylor's 10 year old Tawny, Portugal £64.00

Port, Taylor's 20 year old Tawny, Portugal £94.00

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