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

Rabindranath Tagore

CHEF P D KHAN'S IFTAR FEAST

AT THE CINNAMON CLUB

£65 per person

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

Peeruddin Khan is from the lineage of Chefs in Lucknow whose ancestors cooked in the courts of the Nawabs for generations. Several recipes have been in the family for generations.

The whole month of Ramadan involves fasting and at the end of the day sitting down with the family and feasting. However, feasting is not restricted to those fasting alone but it extends beyond religious boundaries to friends and wider society making this a social and cultural celebration. Iftar feast is a great way for people from different communities to come together and take part in the celebrations, regardless of their religion. We are delighted to bring you this menu, a showcase from the Master Chef PD Khan

IFTAR FEAST MENU

APPETISERS

Fruit chaat, charred dates filled with spiced marzipan, shot of mango lassi (v) (n)

KEBAB PLATTER

Tandoori paneer tikka with coriander chutney (v)

Char-grilled organic kingfish with carom seed, carambola pickle

Sandalwood flavoured free range chicken breast, cucumber raita

MAINS

Char-grilled monkfish with Kerala curry sauce

Old Delhi style butter chicken tikka

Raan Nihari – Hyderabadi style slow braised lamb leg

SIDES

Saffron rice

Sheermal bread (g)

24 hour simmered black lentils

DESSERT

Mango kulfi with quinoa and raspberry crumble

Vegetarian alternatives available