

THE CINNAMON CLUB

New Year's Eve at The Cinnamon Club 2018

5 course dinner with live entertainment and music
from The Cinnamon Club's in-house DJ

Aperitif

Canapés

Stir-fry of shrimp with cracked pepper and curry leaf
Lamb seekh seekh kebab wrapped in roomali bread
Ground jackfruit tikka, green coriander chutney (v)

Starters

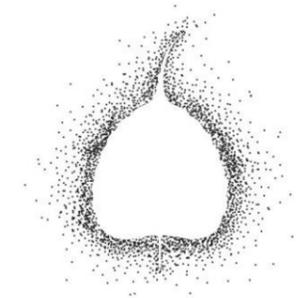
Okra filled with peanut and jaggery, curried yoghurt and green mango chutney (v)
Crisp zucchini flower filled with tamarind glazed vegetables (vegan)
Madras style crab rasam flamed with brandy, steamed crab parcel 🌿
Tandoori salmon with dill and mustard, flying fish caviar on rice blini
Norfolk free range chicken breast with dried mango and peanut, tandoori chicken rilletes 🌿
Clove smoked lamb galouti kebab, cucumber raita, saffron bread 🌿

Middle Course

Chickpea and sesame cake, smoked aubergine chutney (v)

(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.



THE CINNAMON CLUB

New Year's Eve at The Cinnamon Club 2018

5 course dinner with live entertainment and music
from The Cinnamon Club's in-house DJ

Main courses

Hyderabadi style biryani of root vegetables with burhani raita, banana chilli salan (v)
Kurkure mushroom - mushroom filled with assorted peppers and cottage cheese,
morel pilau, wild mushroom pickle (v) 🌿
Tandoori halibut, shallot and tamarind sauce, lemon rice
Char-grilled wild Spencer Gulf king prawns with coconut ginger sauce, masala rice
Pineapple and raisin filled free range chicken breast, Penang style sambal, rice vermicelli
Slow-braised Herdwick milk-fed lamb leg with saffron sauce, spiced lamb mince, pomegranate pilau
Smoked venison loin, black stone flower reduction, fenugreek potatoes

Side dishes

Masala mashed potatoes | Cumin flavoured yoghurt with cucumber
Black lentils | Chef's selection of breads

Desserts

Garam masala pudding with nutmeg custard 🌿
Original Beans chocolate mousse, chocolate rossogulla & laddoo, basil sorbet
Baked Jalandhar – Thandai, saffron and carrot halwa ice cream with spiced meringue 🌿
Coconut mousse with passion fruit sorbet, sweet potato rings (vegan)
Royal Punjabi kulfi, honeycomb pistachio crumble 🌿
Selection of English cheeses from Neal's Yard, quince chutney 🌿

Coffee and petits fours

(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.

