

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

Rabindranath Tagore



THE CINNAMON CLUB

Cinnamon Summer Festival Menu

Four courses at £65 per person including a glass of Bollinger Rosé upon arrival

Cinnamon Club's Canapés

Tandoori Norfolk chicken chaat in pastry shell
Devon crab and kokum berry salad on lotus crisps
Home cured carpaccio of Shetland salmon with caramel 'jhal muri'

(Vegetarian alternatives to be made available)

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. SAMPLE MENU

(v) Vegetarian  Contains gluten

Starters

Grilled tenderstem broccoli, rose petals, spiced almond flakes (v)
Tandoori octopus with chutney aloo, fennel salad and tomato lemon dressing
Anjou squab pigeon breast, peanut and pumpkin chutney  (supplement of £5)
Smoked Herdwick lamb fillet and galouti kebab mille feuille 

Main Courses

Banana chilli filled with fenugreek, raisin and bitter melon, green pea pilau and yoghurt sauce (v)
Wild Spencer Gulf king prawns with Alleppey sauce, rice vermicelli (supplement of £7)
Old Delhi style butter chicken on the bone, pilau rice
Roast saddle of Romney Marsh lamb, sesame tamarind sauce, pickled root vegetables
Black lentils and cucumber raita for the table

Desserts

Baba au rhum with orange and raisin, chia seed ice cream 
Lemon and ginger brulee, masala sable 
Ice cream or sorbet selection of the day