



THE CINNAMON CLUB

Valentine's Day at The Cinnamon Club 2018

£110 per person including an aperitif of

Star Crossed Lovers

For Him – Gin, Strawberry infused sweet Vermouth, Aperol, Strawberry Bitters
For Her- Vodka, Grapefruit, Ginger, Prosecco

Amuse bouche

Truffled vegetable kedgeree and cheese fritter, pomegranate raita

Starters

Steamed Nepalese momos, sesame seed chutney 🌿 (v)

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

Octopus with chilli and star anise, crab and kokum salad

Green spiced Scottish king scallops, cauliflower couscous, tandoori salmon

Norfolk free range chicken breast tikka with saffron and rose water 🌿

Clove smoked tender lamb galouti kebab, rich sheermal bread and coriander chutney 🌿

Interim course

Red kidney beans and plantain kofta, tomato lemongrass sauce 🌿

Main courses

Tandoori Portobello mushroom, Chettinad style curry, mushroom pilau

Paneer kofta filled with dried fruit and nuts, tomato fenugreek sauce, green pea pilau

Pan seared halibut, Calcutta style mustard sauce, fine beans poriyal

Baked African wild prawns, Alleppey curry sauce, spiced rice vermicelli

Tandoori Norfolk free range chicken breast, smoked almond sauce, tomato quinoa

Raan Jaan - Herdwick milk-fed lamb shoulder, saffron sauce, pickled root vegetables

Side dishes

Stir-fry of seasonal greens with coconut | Black lentils

Pilau or steamed rice | Garlic or plain naan 🌿

Desserts

Milk & Rose – Milk and vanilla panna cotta, rose preserve jelly and rose petal biscotti 🌿

Molten dark chocolate mousse, Madras coffee ice cream

Blood orange cheesecake, yoghurt and rose crumble 🌿

Lemon and ginger brulee, masala sable 🌿

Royal Punjabi kulfi, honeycomb pistachio

Coffee and petits fours

To enhance your dining experience, a selection of extraordinary, spice-friendly wines
has been assembled by our sommelier:

White Wines:

Soave, La Capelina, Franchetto, Veneto, Italy, 2016	£46.00
Sauvignon Blanc, Map Maker Staete Landt, Marlborough New Zealand, 2015	£54.00
Albarinho, Teas de Lantano, Rias Baixas, Spain, 2015	£59.00
Château Turcaud, Cuvée Majeure, Bordeaux, France, 2014	£69.00
Nevina Vinograd Sv Ante Istra, Croatia, 2013	£102.00

Red wines

Valpolicella Classico, Le Filagne, Le Bertarole, Veneto, Italy, 2016	£42.00
Monastrell, Talento, Vino ecologico Ego Bodegas, Jumilla Spain, 2015	£47.00
Carménère Gran Reserva, Calcu, Colchagua Valley, Chile 2013	£64.00
Shiraz, Possums Vineyard, Reserve, McLaren Vale, Australia, 2010	£84.00
Malbec, Barrel Selection, Fabre Montmayou, Patagonia, Argentina, 2015	£75.00
Château Pavillon, Rocher Grand Cru, Saint Emilion, Bordeaux, France, 2012	£103.00

Vegetarian option available.

(v) vegetarian 🌿 contains gluten

Prices include VAT @ 20%. Please be considerate when using mobile phones. **We do not levy service charge.** Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot. We welcome your comments and suggestions. Please speak to our Duty Manager or e-mail us at info@cinnamonclub.com