



THE CINNAMON CLUB

Valentine's Day at The Cinnamon Club 2019

£110 per person including an aperitif

Star Crossed Lovers

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

Amuse bouche

Cauliflower and truffle fritters, mango and pomegranate

Starters

Crisp fried Japanese aubergine, sesame and peanut crumble (vegan)

Char-grilled Portobello mushroom and jumbo morels, wild mushroom pickle (v)

Tandoori salmon with dill and mustard, green pea relish

Pan seared Scottish king scallops, coriander and lemon crust, samphire pakora

Saffron and sandalwood flavoured chicken breast, passion fruit raita

Clove smoked tender lamb galouti kebab, rich sheermal bread and paprika raita 🌿

Interim course

Green pea and tapioca cake with spiced plum chutney (vegan)

Main courses

Awadhi style root vegetable biryani, chilli salan, burani raita

Malai Kofta - Indian cheese dumpling filled with dry fruits, tomato fenugreek sauce, green pea pilau

Spice crusted halibut fillet with crab and kokum crust, Keralan seafood bisque, steamed rice vermicelli

Tandoori cooked Spencer Gulf prawn, coconut and cardamom sauce, ghee rice

Galinha Xacuti – Goan spiced free range chicken breast in poppy seed and vinegar sauce, sweet and sour rice

Raan Jaan - Slow braised Herdwick lamb shoulder with tandoori oyster, nutmeg and fennel sauce, masala mash

Side dishes

Stir-fried okra with dried mango | 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

Salted caramel tart, wild berry sorbet, poppy seed meringue 🌿

Fig and date sticky toffee pudding, cinnamon ice cream 🌿

Saffron poached pear, tapioca and lime payasam (vegan)

Coffee and petits fours

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

White Wines:

Côtes du Rhône Blanc Domaine Gigondan M & Fils, Rhone, France	£47.00
Sauvignon Blanc, Map Maker Staete Landt, Marlborough New Zealand, 2015	£56.00
Grüner Veltliner Straßertal Waldschütz, Kamptal, Austria, 2017	£64.00
Riesling Spätlese Niederberg Helden, Thomas Haag Schloss Lieser, Germany, 2011	£99.00
Nevina Vinograd Sv Ante Istra, Croatia, 2013	£102.00

Red wines

Valpolicella Classico, Le Filagne, Le Bertarole, Veneto, Italy, 2016	£44.00
Monastrell, Talento, Vino ecologico Ego Bodegas, Jumilla Spain, 2015	£47.00
Tannat, Antigua Bodega Stagnari Del Pedregal Roble, Canelones, Uruguay, 2015	£66.00
Shiraz, Possums Vineyard, Reserve, McLaren Vale, Australia, 2010	£84.00
Malbec, Barrel Selection, Fabre Montmayou, Patagonia, Argentina, 2015	£75.00
Château Pavillon Beauregard, Lalande de Pomerol, Bordeaux, France, 2016	£124.00

Vegetarian options available

(v) vegetarian 🌿 contains gluten

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. We welcome your comments and suggestions. Please speak to our Duty Manager or e-mail us at info@cinnamonclub.com