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# The Cinnamon Club

**Vegan Menu**

**£40 per person**

**Pre-Starter**

Chutney potatoes in semolina shell, tangy tamarind sauce

**Starters**

Spiced aubergine and cauliflower fritters, barley salad, corn purée & masala toasted seeds

OR

Okra filled with peanut and jaggery, green mango chutney

**Main Courses**

Roast courgette filled with tamarind glazed vegetables, yellow lentils, tomato rice

OR

Banana chilli filled with fenugreek, raisin and bitter gourd, green pea pilau

and coconut ginger sauce

**Sides**

Aloo Gobi – Punjabi style stir-fried potato and cauliflower

Tandoori roti

**Dessert**

Saffron poached pear, tapioca and lime payasam

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. 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. We welcome your comments and suggestions. Please speak to our Duty Manager or e-mail us at [info@cinnamonclub.com](mailto:info@cinnamonclub.com) Please be considerate when using mobile phones.