



Christmas Eve

At The Cinnamon Club

£65 per person including an aperitif of Mulled Apple & Pear Bellini

Available 5.30pm - 9.00pm

Pre-Starter

Pithod – chickpea and yoghurt gnocchi with coriander chutney

Starters (choose one)

Green pea and salsify cake with tomato chutney (vegan)
Keralan style lobster soup flamed with Cognac, garlic naan
Char-grilled cobia fish with carom seed, carambola pickle
Green spiced pheasant breast, red lentil salad, paupiette of leg
Grilled lamb escalope with black stone flower, saffron bread

Interim Course

Red kidney bean galouti with lotus root crisp, caramel popped lotus seed (v)

Main Courses (choose one)

Paneer and dried fruit kofta, morel and peas stir-fry, tomato fenugreek sauce (v)
Dum cooked snake gourd filled with tamarind ratatouille, yellow lentils (vegan)
Spice crusted halibut fillet, Kerala curry sauce and stir-fried fine beans
Tandoori Norfolk free range chicken breast, saffron almond sauce, pilau rice
Slow braised milk fed Herdwick lamb shoulder, nutmeg and fennel sauce, masala braised potato

Sides (for the table)

Aloo gobi, black lentils, selection of breads

Desserts (choose one)

Garam masala Christmas pudding, cinnamon custard
Original Beans dark chocolate and rassogulla tart, calamansi and chilli sorbet
Saffron poached pear, tapioca and lime payasam (vegan)
Ice cream or sorbet selection of the day

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.