

The Cinnamon Leaf

£42 per person

Starter

Carpaccio of cured Scottish salmon with puffed rice jhal muri

Main Course

Tandoori free range chicken breast, mint chilli korma and pilau rice

Dessert

Green cardamom brulée with rose petal biscotti 🌿

A selection of breads and two side dishes of your choice, on a sharing basis, are included

Side Dishes

Wild mushroom and spinach stir-fry **£6.00**

Tandoor roasted aubergine crush **£6.00**

Black lentils **£6.00**

Cumin flavoured yogurt with cucumber **£3.00**

Masala mashed potatoes **£5.00**

Rajasthani sangri beans **£7.00**

(v) Vegetarian 🌿 Contains gluten

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. In order to be able to take advantage of the best of what's in season the menu is subjected to changes.

Wine Pairing Suggestions

Sparkling Wines

Franciacorta Brut DOCG, Contadi Castaldi, Italy, NV **£55.00**

White Wines

Chateau Turcaud, Cuvee Majeure, Bordeaux, France **£60.00**

Malvasia Simon di Brazzan, Friuli, Italy, 2015 **£55.00**

Riesling Kabinett Trocken, Weinggut Familie Rauhen, Mosel, Germany, 2014 **£47.00**

Soave, La Capelina, Franchetto, Veneto, Italy, 2015 **£39.00**

Red Wines

Côtes du Rhône Villages St Pantaleon Les Vignes, Dom Gigondan, Rhône, France, 2015 **£55.00**

Barbera d'Asti, Sanbastian, Dacapo, Piedmont, Italy, 2014 **£54.00**

Saumur Champigny, Cuvée de Bruym, Vieilles Vignes, Domain du Fondis, Lois, France, 2014 **£46.00**

Monastrell, Talento, Vino ecologico Ego Bodegas, Jumilla, Spain, 2015 **£39.00**

Dessert Wines

Saussignac, Vendange d'Autrefois, Gascony, France, 2013 **£31.00**

Malvasia Passito Vigna del Volta, La Stoppa, Emilia Romagna, Italy 2009 **£68.00**

Subject to availability | Vintages may change

Prices include VAT @ 20%. A 15% service charge will be added to your bill.
All gratuities are distributed to the entire team.

The Cinnamon Selection

£50 per person

Starter

Tandoori wild Spencer Gulf king prawns with pickling spices

Main Course

Jungle style guinea fowl breast, curry of legs and pilau rice

Dessert

Molten warm chocolate and cumin mousse, orange sauce and Madras coffee ice cream 🍌

A selection of breads and two side dishes of your choice, on a sharing basis, are included

Side Dishes

Wild mushroom and spinach stir-fry **£6.00**

Tandoor roasted aubergine crush **£6.00**

Black lentils **£6.00**

Cumin flavoured yogurt with cucumber **£3.00**

Masala mashed potatoes **£5.00**

Rajasthani sangri beans **£7.00**

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Wine Pairing Suggestions

Sparkling Wines

Franciacorta Brut DOCG, Contadi Castaldi, Italy, NV **£55.00**

Glera, Extra Dry Spumante, Villa Doral DOC, Italy **£37.00**

White Wines

Chablis 1er Cru Vaucoupin, Domaine Ellevin, Burgundy, France, 2015 **£66.00**

Grüner Veltliner Stangl, Waldschutz, Kamptal, Austria, 2015 **£58.00**

Pouilly-Fumé, Les Croqueloup, Domaine Chauveau, Vallée Centrale, Loire, France, 2015 **£52.00**

Chardonnay Reserva, Fabre Montmayou, Mendoza, Argentina, 2014 **£42.00**

Red Wines

Château Pavillon Rocher, Grand Cru, St Emilion, Bordeaux, France, 2008 **£84.00**

Côtes du Rhône Villages St Pantaleon Les Vignes, Dom Gigondan, Rhône France, 2015 **£55.00**

Carménère Gran Reserva, Calcu, Colchagua Valley Chile, 2011 **£55.00**

Barbera d'Asti, Sanbastian, Dacapo, Piedmont, Italy 2014 **£54.00**

Dessert Wines

Port, Taylor's 10 year old Tawny, Portugal **£64.00**

Port, Taylor's 20 year old Tawny, Portugal **£94.00**

Subject to availability | Vintages may change

Prices include VAT @ 20%. A 15% service charge will be added to your bill. All gratuities are distributed to the entire team.

The Essence of Cinnamon

£58 per person

Appetiser

Tandoori cod with green spice crust, cauliflower bhujia 🌿

Starter

Roast Gressingham duck breast with sesame tamarind chutney

Main Course

Smoked saddle of Romney Marsh lamb with corn sauce, pilau rice and masala cashew nuts

Dessert

Carrot ginger toffee pudding, cinnamon ice cream

A selection of breads and two side dishes of your choice, on a sharing basis, are included

Side Dishes

Wild mushroom and spinach stir-fry **£6.00**

Tandoor roasted aubergine crush **£6.00**

Black lentils **£6.00**

Cumin flavoured yogurt with cucumber **£3.00**

Masala mashed potatoes **£5.00**

Rajasthani sangri beans **£7.00**

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Wine Pairing Suggestions

Sparkling Wines

Franciacorta Brut DOCG, Contadi Castaldi, Italy **£55.00**

Champagne Françoise Monay, brut, NV **£57.00**

White Wines

Chateau Turcaud, Cuvée Majeure, Bordeaux, France, 2014 **£60.00**

Sauvignon Blanc, Map Maker Staete Landt, Marlborough, New Zeland, 2016 **£50.00**

Albarinho, Teas de Lantano, Rias Baixas, Spain, 2015 **£49.00**

Gavi 'San Pietro', Piemonte, Italy, 2016 **£46.00**

Red Wines

Malbec, Barrel Selection, Fabre Montmayou, Patagonia, Argentina, 2014 **£73.00**

Pinot Noir, Map Maker, Staete landt, Marlborough, New Zealand, 2014 **£66.00**

Domaine Gigondan, Côtes du Rhône Villages St Pantaleon Les Vignes, France, 2015 **£55.00**

Saumur Champigny, Cuvée de Bruyn, Vieilles Vignes, Domaine du Fondis, Loire, France, 2014 **£46.00**

Dessert Wines

Saussignac, Vendanges D'Autrefois, Les Vignerons de Sigoulès Dordogne, France, 2013 **£31.00**

Malvasia Passito Vigna del Volta, La Stoppa, Emilia Romagna, Italy, 2009 **£68.00**

Subject to availability | Vintages may change

Prices include VAT @ 20%. A 15% service charge will be added to your bill. All gratuities are distributed to the entire team.

A Journey through India

£68 per person including a
delicious Mango Bellini

Cold starters for table

Watermelon and quinoa salad | Jhal muri | Tandoori chicken chaat

Appetiser – Kerala

Rakesh Nair's Kerala seafood bisque 🌿

Starter – Rajasthan

Banjara tikka – tandoori chicken breast with peanut and dried mango

Main course – West Bengal

Mangshor jhol – lamb curry with ghee rice

Dessert – Lucknow

Saffron pistachio kulfi with rice vermicelli nest

**A selection of breads and two side dishes of your choice,
on a sharing basis, are included**

Side Dishes

Wild mushroom and spinach stir-fry **£6.00**

Tandoor roasted aubergine crush **£6.00**

Black lentils **£6.00**

Cumin flavoured yogurt with cucumber **£3.00**

Masala mashed potatoes **£5.00**

Rajasthani sangri beans **£7.00**

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Wine Pairing Suggestions

Sparkling Wines

Franciacorta Brut DOCG, Contadi Castaldi, Italy **£55.00**

Champagne Française Monay, Brut, NV **£57.00**

White Wines

Nevina Vinograd Sv Ante Istra, Croatia, 2012 **£89.00**

Pouilly-Fuissé, En Servy, Denis Bouchacourt, Burgundy, France, 2014 **£79.00**

Château Turcaud, Cuvée Majeure, Bordeaux, France, 2014 **£60.00**

Sauvignon Blanc, Map Maker Staete Landt, Marlborough,
New Zealand, 2016 **£50.00**

Red Wines

Château Pavillon Rocher, Grand Cru, St Emilion, Bordeaux, France, 2008 **£84.00**

Malbec, Barrel Selection, Fabre Montmayou, Patagonia, Argentina, 2014 **£73.00**

Côtes du Rhône Villages, St Pantaleon Les Vignes,
Dom Gigondan, France, 2012 **£55.00**

Shiraz/Cabernet Sauvignon Possum, Classic Red,
McLaren Vale, Australia, 2013 **£49.00**

Dessert Wines

Port, Taylor's 10 year old Tawny, Portugal **£64.00**

Port, Taylor's 20 year old Tawny, Portugal **£94.00**

Subject to availability | Vintages may change

Prices include VAT @ 20%. A 15% service charge will be added to your bill.
All gratuities are distributed to the entire team.

The Cinnamon Experience

£75 per person

Appetiser

Carpaccio of cured Scottish salmon with puffed rice jhal muri

Soup Course

Rakesh Nair's Kerala spiced seafood bisque 🍲

Starter

Tandoori breast of Anjou squab pigeon 🍲

Rest Course

Lime and mint sorbet

First Main Course

Smoked saddle of Kentish lamb with corn sauce

Second Main Course

Roast loin of Oisin red deer with black stone flower and onion reduction

Selection of English farmhouse cheeses 🍲

(Supplement of £2.50 per person)

Dessert

Carrot halwa spring roll with cinnamon ice cream (v) 🍲

A selection of breads and two side dishes of your choice, on a sharing basis, are included

Side Dishes

Wild mushroom and spinach stir-fry **£6.00**

Tandoor roasted aubergine crush **£6.00**

Black lentils **£6.00**

Cumin flavoured yogurt with cucumber **£3.00**

Masala mashed potatoes **£5.00**

Rajasthani sangri beans **£7.00**

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Wine Pairing Suggestions

Sparkling Wines

Franciacorta Brut D.O.C.G., Contadi Castaldi, Italy **£55.00**

Champagne Françoise Monay, Brut, NV **£57.00**

White Wines

Nevina Vinograd Sv Ante Istra, Croatia, 2012 **£89.00**

Pouilly-Fuissé, En Servy, Denis Bouchacourt
Burgundy France, 2014 **£79.00**

Malvasia Simon di Brazzan Fruili, Italy, 2015 **£55.00**

Reisling Kabinett Trocken, Weinggut Familie Rauhen,
Mosel, Germany, 2014 **£47.00**

Red Wines

Savigny-Les-Beaunes, Domaine Prin, Cote de Beaune,
Burgundy, France, 2009 **£93.00**

Malbec, Barrel Selection, Fabre Montmayou, Patagonia, Argentina, 2014 **£73.00**

Shiraz, Possums Vineyard, McLaren, Australia, 2010 **£69.00**

Carménère Gran Reserva, Calcu, Colchagua Valley, Chile, 2011 **£55.00**

Dessert Wines

Saussigna, Vendanged D'Autrefois, Les Vignerons de Sigoulès Dordogne,
France, 2013 **£31.00**

Malvasia Passito Vigna Del Volta, La Stoppa, Emilia Romagna, Italy, 2009 **£68.00**

Subject to availability | Vintages may change

Prices include VAT @ 20%. A 15% service charge will be added to your bill.
All gratuities are distributed to the entire team.

The Cinnamon Club - Festive Menu

£95 per person

Appetiser

Bengali style Thermidor with half Scottish lobster

Or

Crisp zucchini flower with royal cumin, shot of spiced corn soup

A selection of breads and chutneys

Starter

Slow braised milk-fed Herdwick lamb shoulder with nutmeg and black pepper sauce, masala mash

Or

Banana chilli filled with fenugreek, raisin and bitter gourd, yoghurt sauce

Main Course

Roast loin of Oisín red deer with black stone flower and onion reduction, pilau rice

Or

Jumbo morels filled with dried fruits and nuts, mint peas, tomato fenugreek sauce and pilau rice

A selection of breads and two side dishes of your choice, on a sharing basis, are included

Side Dishes

Wild mushroom and spinach stir-fry **£6.00**

Tandoor roasted aubergine crush **£6.00**

Black lentils **£6.00**

Cumin flavoured yogurt with cucumber **£3.00**

Masala mashed potatoes **£5.00**

Rajasthani sangri beans **£7.00**

Wine Pairing Suggestions

Champagne

Champagne Françoise Monay, Brut, France, NV **£57.00**

Champagne Brut Rosé Premier Cru, Nicolas Guesquin, France, NV **£71.00**

Bollinger Special Cuvée, France, NV **£95.00**

Sparkling Wines

Franciacorta Brut DOCG, Contadi Castaldi, Italy, NV **£55.00**

White Wines

Albarinho, Teas de Lantano, Rías Baixas, Spain, 2015 **£49.00**

Sauvignon Blanc, Map Maker Staete Landt, Marlborough New Zealand, 2016 **£50.00**

Sancerre, Pascal Thomas, Vallée Centrale, Loire, France **£55.00**

Grüner Veltliner Stangl, Waldschutz, Kamptal, Austria, 2015 **£58.00**

Chablis 1er Cru Vaucoupin, Domaine Ellevin, Burgundy, France, 2015 **£66.00**

Nevina Vinograd Sv Ante Istra, Croatia, 2012 **£89.00**

Condrieu, Christophe Pichon, Rhone, France, 2015 **£115.00**

Red Wines

Shiraz/Cabernet Sauvignon Possum, Classic Red, McLaren Vale, Australia, 2013 **£49.00**

Carménère Gran Reserva, Calcu, Colchagua Valley, Chile, 2011 **£55.00**

Pinot Noir, Map Maker, Staete landt, Marlborough, New Zealand, 2014 **£66.00**

Shiraz, Possums Vineyard, Reserve, McLaren Vale, Australia 2010 **£69.00**

Malbec, Barrel Selection, Fabre Montmayou, Patagonia, Argentina, 2014 **£73.00**

Domaine Mathieu, Châteauneuf-du-Pape, Rhone, France, 2014 **£84.00**

Barolo, Dacapo, Piemonte, Italy, 2009 **£120.00**

Dessert Wines

Coteaux du Layon St Aubin, Domaine des Barres, Loire Valley, France 2014 **£43.00** (750ml)

Saussignac, Vendanges D'Autrefois, Les Vignerons de Sigoulès Dordogne, 2013 **£31.00** (500ml)

Malvasia Passito Vigna del Volta, La Stoppa, Emilia Romagna, Italy, 2009 **£68.00** (500ml)

Subject to availability | Vintages may change

Prices include VAT @ 20%. A 15% service charge will be added to your bill.
All gratuities are distributed to the entire team.

Standing Reception

**Minimum order of 15
bowls per selection**

**Minimum order of 20
canapés per selection**

Host your event in our chic Old Club Bar or try our newly redesigned Reading Room with its private bar. Alternatively our stylish and private gallery floor combines the best of both worlds giving you privacy yet the buzz and excitement of the restaurant housed in the Old Westminster main library room.

Please ask for our recommendations regarding the number of canapés or substantial bowls to suit your event.

We suggest between 3 to 8 canapés and 2 to 4 bowls per person depending on the event type.

Please call our dedicated Events Team on 0207 2222 555 and we will be delighted to take care of all your arrangements.

Canapés

Biryanis £8.00 each

Chicken / lamb / vegetable (v)

Substantial Canapés & Bowl Food £7.00 each

Kerala sea bream with yoghurt rice and green mango chutney

Masala lamb burger sliders 🌿

Coconut shrimp curry with steamed rice

Butter chicken with pilau rice

Kathi kebab - chicken / paneer (v) 🌿

Canapés £3.50 each

Kerala crab and curry leaf cake

Tempura battered shrimps

Char-grilled monkfish with chilli and lemongrass

Carpaccio of cured salmon on rice pancake

Hakka style chicken with garlic and soya

Toddy shop stir-fried beef in flaky bread 🌿

Papdi with keema, caper & lime yoghurt 🌿

Lamb mince kebab in roomali bread 🌿

Tangy potato in semolina shell (v) 🌿

Tandoori paneer with pineapple chutney (v)

Tiered dosa and chutney (v)

Stir-fried cauliflower with sesame, honey and chilli (v)

Dessert Canapés £3.50 each

Steamed saffron yoghurt (v)

Sticky ginger toffee pudding (v) 🌿

Carrot halwa rolls (v) 🌿

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Signature Festive Drinks

Tipple Trolley £10.00 each

Bellinis

Mulled Royale

Port, Sugar, Mulled Bitters

Pear & Cinnamon

Pear & Cinnamon Puree with Vodka

Orange & Clove

Clove Infused Orange Liqueur

Cranberry & Chili

Cranberry Juice, Chili, Vodka

Roasted Peach & Lavender

Roasted Peach Puree, Peach Liqueur, Lavender bitters

Rhubarb & Ginger

Rhubarb Liqueur infused with Ginger

Rose & Cardamom (Non-Alcoholic) £8.00

Rose Syrup, Cardamom & Ginger Ale

Cinnamon Club Gins

The Cinnamon Gin & Toni £10.00

Ophir Gin & Tonic, Ophir, Aromatic Bitters, Tonic £8.50

Non-Alcoholic version available with Seedlip spice

Club Cocktails

Orange & Rosemary Negroni

Non-Alcoholic version available with Seedlip spice

Long Night in Bombay

Dried Lemon infused Tequila, Orgeat, Cardamom, Lime, Ginger Beer

Oriental

Rye Whiskey, Orange Liqueur, Gentian Liqueur, Apple Juice, Ginger Jam

Festive Mocktail Selection

(Alcohol Free)

Apple India Punch £6.00

Apple juice, mango purée, cinnamon-orange syrup, cloves

Red Passion £6.00

Cranberry juice, passion fruit syrup, fresh pomegranate, fresh mint, ginger beer