



THE CINNAMON CLUB

Valentine's Day at The Cinnamon Club 2017

£95 per person including an aperitif of

Passion & Spice:

Prosecco & gin, topped with cranberry juice, passionfruit syrup & pink peppercorns

Amuse bouche

Spiced truffle and rice cake with pomegranate jaggery dressing

Starters

Tandoori octopus with chutney aloo, fennel salad and tomato lemongrass dressing

Malabar style crab rasam flamed with Cognac, garlic naan 🌾

Sandalwood flavoured tandoori Norfolk free range chicken breast, pineapple raita

Galouti kebab - clove smoked tender lamb kebab with gold leaf, saffron bread 🌾

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

Pithod - chickpea and yoghurt gnocchi with coriander chutney (v)

Interim course

Green banana and beetroot kebab with kasundi mustard 🌾

Main courses

Pan seared halibut with fennel and rose petals, malai curry sauce

Tandoori wild Spencer Gulf king prawns with almond and ginger sauce, pilau rice

Char-grilled Norfolk free range chicken breast in pistachio korma sauce, garlic naan crumble 🌾

Slow-braised Herdwick milk-fed lamb shoulder with saffron sauce, morel pilau

Hyderabadi style biryani of root vegetables with pomegranate raita,

banana chilli salan (v)

Tasting of mushroom - cep and spinach curry, tandoori Portobello, mushroom pilau (v)

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 🌾

Dark chocolate paan and caramel muri bar, carrot halwa and clove ice cream 🌾

Spiced red pumpkin and corn cake, popcorn ice cream

Green cardamom brulée with caramel rice crisp

Ice cream or sorbet selection

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

White wines

Pinot Grigio, Tonon, Veneto, Italy, 2015	£42.00
Albarinho, Teas de Lantano, Rias Baixas, Spain, 2015	£46.00
Sauvignon Blanc, Map Maker Staete Landt, Marlborough New Zealand, 2015	£50.00
Chablis 1er Cru Vaucoupin, Domaine Ellevin, Burgundy, France, 2014	£65.00
Mas de Daumas Gassac, Haute Vallée du Gassac, Vin De Pays De L'Hérault France, 2014	£93.00

Red wines

Monastrell, Talento, Vino ecológico Ego Bodegas, Jumilla Spain, 2015	£39.00
Carménère Reserva, Calcu, Colchagua Valley, Chile 2012	£48.00
Shiraz, Possums Vineyard, Reserve, McLaren Vale, Australia	£69.00
Malbec Gran Resevado, Fabre Montmayou, Mendoza, Argentina	£73.00
Cavalo Maluco, Herdade do Portocarro, Portugal, 2009	£100.00

Vegetarian option available.

(v) vegetarian 🌾 contains gluten

Prices include VAT @ 20%. Please be considerate when using mobile phones. A 12.5% discretionary service charge will be added to your bill. All gratuities are distributed to the entire team. 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