

## Lazy Sundays Set Menu

£40 per person including a Lazy Sunday Champagne cocktail

Chef's selection of pre-starters

### Starters

Rice pancake with spiced vegetables, coconut chutney (v)

Fenugreek scented tandoori cod, curry leaf and lime crumble

Reshmi kebab of Norfolk free range chicken

Seared Gressingham duck breast, spiced leg and mappas roll, sesame peanut crumble

Smoked Herdwick lamb escalope and galouti kebab mille feuille

### Main Courses

Kadhai style stir-fry of paneer and baby corn, pilau rice (v)

Banana chilli filled with fenugreek, raisin and bitter gourd, green pea pilau and yoghurt sauce (v)

Roast bream fillet with crushed shallot and tamarind crust, curry leaf couscous

Wild Spencer Gulf king prawns with green mango coconut sauce and red quinoa

Norfolk free range chicken breast with spinach and apricot, garlic naan crumble

Roast saddle of Romney Marsh lamb, corn sauce, pickled root vegetables, masala cashew nut

### Desserts

Lemon and rasmalai cheesecake with spiced corn crumble

Tapioca kheer, green mango, tropical fruits and ginger sorbet

Spiced red pumpkin and corn cake, popcorn ice cream

Green cardamom brulée with rose petal biscotti

## Evening Ensemble

3 delectable courses including a  
Lazy Sunday Champagne Cocktail

Early Offer 5.30-6.30pm | £35.00 per person

Late Offer 6.30-11pm | £40.00 per person

### Starters

Crisp zucchini flower with royal cumin, tamarind glazed vegetables (v) £9.00

Bengali style Thermidor with half Scottish lobster £24.00

Seared Gressingham duck breast, spiced leg and mappas roll, sesame peanut crumble £15.50

### Main Courses

Tasting of jackfruit curry 'meat style' (v) £17.00

Char-grilled halibut with tomato and lemon sauce, lime rice £25.00

Tandoori loin of Oisín red deer, black stone flower reduction and fenugreek potatoes £34.00

## Sharing Mains

Served tableside

Old Delhi style butter chicken on the bone, black lentils, pilau rice and garlic naan  
£60.00 (for two)

Raan - Slow braised shoulder of milk-fed Herdwick lamb with saffron sauce, black lentils,  
pomegranate pilau, burhani raita, coriander chutney £150.00 (serves 3-4)  
(Limited availability)

### Side Dishes

Rajasthani sangri beans with fenugreek and raisin £7.00

Black lentils £6.00

Cabbage and seasonal green foogath with coconut and curry leaf £5.00

Bheja Fry - lamb mince and brain £7.50

Selection of breads £7.50      Selection of chutneys £5.00

### Desserts

Original Beans dark chocolate and rasgolla tart with calamansi and chilli sorbet £8.50

*Taylor's Port, Tawny 20 years, Portugal Glass 100ml £12.00*

Baked Jalandhar - Thandai, saffron and carrot halwa ice cream with spiced meringue £8.00

*Saussignac, Vendange d'Autrefois, Gascony, France, 2012 Glass 100ml £7.50*

Selection of Neal's Yard cheeses with quince chutney £10.00

*Taylor Port, Tawny 10 Years, Portugal Glass 100ml £7.00*

### Dessert Platter

Tasting plate of assorted desserts - for two or  
more

£25.00 per two people

*NV Champagne Brut Rosé Premier Cru Nicolas Guesquin*

*Bottle 750ml £69.00 Glass 125ml £14.50*

# 15<sup>th</sup> Anniversary Tasting Menu

£75 per person, £150.00 with premium wines

To maximise your dining experience, this menu must be ordered by each diner at your table.

## Appetiser

**Tandoori chicken chaat in pastry shell** 🌿

*Dalwhinnie 15 years old*

## First Starter

**Fenugreek scented tandoori cod, curry leaf and lime crumble,  
kachri chutney**

*Muscadet Sevre et Maine sur lie AOC, Cuvée 'Grand R' Domaine R de la Grange Loire  
Valley, France, 2001*

## Second Starter

**Seared Gressingham duck breast, spiced leg and mappas roll,  
coconut vinegar sauce, sesame peanut crumble** 🌿

*Viña Tondonia White Reserva, Rioja, Spain, 2001*

## First Main Course

**Grilled venison escalope with Rajasthani soola spices, pumpkin  
chutney and caper kachumbari**

*Cahors, Clos Saint-Jean, South-West France, 2001*

## Second Main Course

**Slow braised Herdwick milk fed lamb shoulder with nutmeg and  
peppercorn, pomegranate pilau, garlic and smoked chilli raita**

*Descendientes de J. Palacios Villa de Corullón Bierzo Spain 2001*

## Dessert

**Warm chocolate and cumin mousse with cinnamon ice cream**

*Fonseca, Quinta Panascal, Vintage Port, Douro, Portugal, 2001*

## Coffee and Petits Fours

Vegetarian option available

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.

Head Chef: Rakesh Ravindran Nair  
Manager: Regison Devassy

🌿 Contains gluten Allergen menus available on request.

Prices include VAT @ 20%. 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. 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.