



EVENT MENUS



CINNAMON
Kitchen

THE CINNAMON

£35.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£5.00 per person

ADD 3 CANAPÉS AND A
SPARKLING CINNAMON BELLINI

£10.00 per person

STARTERS

Bengali spiced crab and cod cake

or

Chargrilled broccoli with almond and rose petal (v)

MAIN COURSE

Kentish lamb roganjosh with pilau rice

or

Spinach dumplings with tomato and fenugreek sauce, lemon rice (v)

SIDE DISHES

Black lentils / Smoked aubergine crush / Bread selection (v)

DESSERT

Ginger toffee pudding with cinnamon ice cream

TEA AND COFFEE

Homemade petits fours

THE SPICE TRAIL

£45.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£5.00 per person

ADD 3 CANAPÉS AND A
SPARKLING CINNAMON BELLINI

£10.00 per person

STARTERS

Assorted kebabs from the clay oven

Tandoori salmon, lamb seekh kebab, paneer tikka

or

Vegetarian selection (v)

MAIN COURSE

Free range tandoori breast of chicken with korma sauce

or

Stir- fried hyderabadi style baby aubergine
with sesame and tamarind sauce (v)

SIDE DISHES

Black lentils / Smoked aubergine crush / Bread selection (v)

DESSERT

Cumin profiteroles with shrikhand, caramel sauce

TEA AND COFFEE

Homemade petits fours

Prices include VAT @ 20%. Please be considerate when using mobile phones. 12.5% discretionary service charge will be added to your bill. All gratuity goes directly to staff. 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. Game dishes may contain shot.

(v) Vegetarian Allergen menus available on request.

THE ESSENCE OF CINNAMON

£55.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£5.00 per person

ADD 3 CANAPÉS AND A SPARKLING CINNAMON BELLINI

£10.00 per person

STARTERS

Keralan lobster soup

MIDDLE COURSE

Assorted grill platter (to share)

Salmon, lamb, chicken, wild African prawn

or

Vegetarian grill platter of grilled aubergine,
tandoori broccoli and paneer tikka (v)

MAIN COURSE

Roast lamb saddle with mint and onion sauce

or

Stir-fried cauliflower and broccoli with yoghurt sauce (v)

SIDE DISHES

Black lentils / Smoked aubergine crush / Bread selection (v)

DESSERT

Valrhona warm dark chocolate mousse with cinnamon ice cream

TEA AND COFFEE

Homemade petits fours

THE CINNAMON FEAST EXTRAVAGANZA

£65.00 PER PERSON – PRE-ORDER REQUIRED

CINNAMON BELLINI ON ARRIVAL

£5.00 per person

ADD 3 CANAPÉS AND A SPARKLING CINNAMON BELLINI

£10.00 per person

STARTERS

'Dhokla' steamed chickpea cake with
tamarind chutney (v)

'Pani puri' tangy potatoes in semolina
shell with mint yoghurt (v)

Roast aubergine with lime yoghurt (v)

Bengali style crab and cod cakes

Chicken tikka salad

MIDDLE COURSE

Carpaccio of home cured salmon
with 'jhal muri' salad

or

Grilled wild African prawn
with coconut

or

Himalayan rock salt and pepper
grilled paneer (v)

MAIN COURSES

Tandoori 'Raan' – whole braised leg of
lamb with saffron sauce

or

Chargrilled vegetable platter with
homemade chutney (v)

Served with:

Chicken biryani or Pilau rice (v),

Cucumber raita

Green salad

Black lentils

Assorted tandoori breads

DESSERTS

Caramelised date and ginger pudding

Carrot halwa samosa and
nutmeg rice kheer

TEA AND COFFEE

Homemade petits fours

(v) Vegetarian Allergen menus available on request.

CANAPÉS AND BOWL FOOD SELECTION

£2.50 PER ITEM (minimum order of 10 items)

CINNAMON CANAPÉS – CHIC AND STYLISH

Indo Chinese stir-fried chilli paneer (v)

Potato and green pea cake and with smoked tomato chutney (v)

Grilled aubergine with sesame seeds and peanut crumble (v)

Corn and dried fenugreek kebab with spiced corn soup (v)

Cured salmon capriccio 'jhal muri' (cold)

Stir-fried red sea shrimps with chilli and apricot glaze

Baked tilapia with Bengali mustard, mango coconut chutney

Stir-fried chicken with honey and sesame

Lamb seekh kebab wrapped in roomali bread

Ground mutton shami kebab with fresh coriander chutney

Game pie with pumpkin chutney

BEAUTIFUL BOWL FOOD SELECTION

Hyderabadi baby aubergine with pilau rice (v) £5.50

Spinach dumplings with tomato and fenugreek sauce (v) £5.00

Asian stir-fried cauliflower with vegetable noodles (v) £5.00

Tandoori salmon with Keralan coconut moilee £6.50

Stir-fried king prawns with south Indian spices, lemon rice £7.50

Old Delhi style black leg chicken £6.50

Rajasthani spiced lamb and corn curry with pilau rice £6.50

Peshawar style beef curry and steamed rice £6.50

BIRYANI BOWL FOOD SELECTION

Root vegetables (v) £6.00

Lucknow chicken £7.50

Hyderabadi lamb £7.50

DESSERT CANAPÉS SELECTION

£3.50 PER ITEM
(minimum order of 10 items)

Cumin profiteroles with caramel ganache (v)

Spiced almond and stem ginger slice (v)

Garam masala spiced pudding (v)

Caramelised milk dumpling with cardamom shrikhand (v)

Carrot halwa spring rolls (v)

CELEBRATE IN OUR PRIVATE
DINING ROOM OR IN OUR
LUXURIOUS ANISE BAR

WITH OUR RANGE OF DRINKS PACKAGES
FROM ONLY £5.00 PER PERSON

(v) Vegetarian Allergen menus available on request.