



CINNAMON KITCHEN VALENTINE'S DAY 2017


Four courses plus an Valentine's aperitif
for 75.00 per person



APERITIF

Raspberry Fizz

*Fresh raspberries and strawberries,
topped with prosecco & served with hibiscus rim*



AMUSE BOUCHE

Jerusalem artichoke fritter with rhubarb chutney (v)

STARTERS

Grilled king scallop with kadhai spiced mushroom, tomato lemon dressing

Tandoori Scottish salmon with mustard, dill and green pea relish

Clay oven roasted chicken tikka with holy basil and green spices

Char-grilled lamb leg escalope with cracked black pepper and rock moss

Japanese long aubergine with crushed peanut and sesame crumble (v) (n)

Bengali spiced vegetable cake with beetroot and raisins (v)

MAIN COURSES

Tandoori halibut with crab and kokum crust, coconut ginger sauce

King prawns 'malai curry' with red cabbage foogath and ghee rice

Grilled breast of Gressingham duck with sesame and tamarind sauce (n)

Old Delhi style curry of free range chicken and pilau rice

Clove smoked rack of Kentish lamb with roganjosh sauce
and cumin tempered masala mash

Baked green pea and corn parcel, yoghurt sauce, stir-fried potato and peas (v)

Stir-fried cauliflower and Padrón pepper with garlic and chilli (v)

DESSERT

Carrot halwa pudding with banana and dates 🌾

Fig and nutmeg kulfi, roast vermicelli (n)

Dark chocolate mousse, white chocolate crumble, milk chocolate ice cream

Saffron poached pear with star anise ice cream

Seasonal fruit sorbets or ice cream

Selection of English farmhouse cheeses from Neal's Yard,
served with quince chutney and Peshwari naan (n)

(v) Vegetarian (n) Contains nuts 🌾 Contains gluten

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities go directly to the staff. We welcome your comments and suggestions. Please speak to our duty manager or e-mail us at info@cinnamon-kitchen.com – Our food suppliers have given assurances that none of our ingredients are genetically modified. Game dishes may contain shot. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements.