

THE CINNAMON

£38 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 / Selection of breads (v)

DESSERT

Ginger toffee pudding with cinnamon ice cream

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.

THE SPICE TRAIL

£48 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

Char-grilled rump of lamb with Madras curry sauce

or

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

SIDE DISHES

Black lentils / Smoked aubergine crush / Selection of breads (v)

DESSERT

Cumin profiteroles with shrikhand, caramel sauce

TEA AND COFFEE

Homemade petits fours

(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 / Selection of breads (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

CINNAMON CANAPÉS - CHIC AND STYLISH

£3.00 PER ITEM (minimum order of 20 items)

- Indo Chinese stir-fried chilli paneer (v)
- Potato and green pea cake and with smoked tomato chutney (v)
- Golguppa – tangy potato in semolina shell (v)
- Corn and dried fenugreek kebab, roasted tomato chutney (v)
- Cured salmon carpaccio ‘jhal muri’ (cold)
- Stir-fried shrimps with chilli and apricot glaze
- Punjabi spiced fish finger with green pea relish
- Stir-fried chicken with honey and sesame
- Lamb seekh kebab wrapped in roomali bread

BEAUTIFUL BOWL FOOD SELECTION

£7.00 PER ITEM (minimum order of 10 items per selection)

- Hyderabadi baby aubergine with pilau rice (v)
- Spinach dumplings with tomato and fenugreek sauce (v)
- Asian stir-fried cauliflower with vegetable noodles (v)
- Tandoori salmon with Keralan coconut moilee
- Stir-fried shrimps with south Indian spices, lemon rice
- Old Delhi style free range chicken curry
- Rajasthani spiced lamb and corn curry with pilau rice
- Goan spiced pork cheek with masala mash

BIRYANI BOWL FOOD SELECTION

£7.50 PER ITEM (minimum order of 10 items per selection)

- Root vegetables (v)
- Lucknow chicken
- Hyderabadi lamb

DESSERT CANAPÉS SELECTION

£3.50 PER ITEM

(minimum order of 20 items per selection)

- Cumin profiteroles with caramel ganache (v)
- Carrot and ginger toffee pudding slice (v)
- Chocolate & walnut pudding, cardamom cream (v)
- Tamarind glazed strawberry skewer (v)
- Scoop of homemade ice cream or sorbet (v)

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

WITH OUR RANGE OF DRINKS PACKAGES
FROM ONLY £20.00 PER PERSON

(v) Vegetarian

Allergen menus available on request.