



FORGET THE COLD  
AT CINNAMON  
KITCHEN





## WARM YOUR HEART

When it's cold and dark outside, let's gather together in the warmth of Cinnamon Kitchen and Anise Bar to celebrate the joyous season. With that extra bit of spice, unique cocktails and fantastic menu selections, there is simply no better way to ring in the festivities!

# THE CINNAMON

£38.00 PER PERSON

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## CINNAMON BELLINI ON ARRIVAL

£7.50 per person

## ADD 3 CANAPÉS AND A SPARKLING CINNAMON BELLINI

£12.50 per person

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### 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. WE LEVY NO SERVICE CHARGE.  
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

£50.00 PER PERSON

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## CINNAMON BELLINI ON ARRIVAL

£7.50 per person

## ADD 3 CANAPÉS AND A SPARKLING CINNAMON BELLINI

£12.50 per person

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### 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 Hyderabad 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.

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# THE ESSENCE OF CINNAMON

£60.00 PER PERSON

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## CINNAMON BELLINI ON ARRIVAL

£7.50 per person

## ADD 3 CANAPÉS AND A SPARKLING CINNAMON BELLINI

£12.50 per person

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### 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

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# THE CINNAMON FEAST EXTRAVAGANZA

£65.00 PER PERSON – PRE-ORDER REQUIRED

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## CINNAMON BELLINI ON ARRIVAL

£7.50 per person

## ADD 3 CANAPÉS AND A SPARKLING CINNAMON BELLINI

£12.50 per person

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### 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

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# 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.

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# NEW YEAR'S EVE MENU

ENJOY AN EVENING OF ENTERTAINMENT AND MUSIC  
A UNIQUE SPICE JOURNEY THROUGH THE CINNAMON  
KITCHEN'S MENU

DANCE IN ANISE UNTIL THE EARLY HOURS AND SEE IN THE  
NEW YEAR IN STYLE

£125.00 PER PERSON

INCLUDES A BOTTLE OF BRUT GRANDE RESERVE,  
SOPHIE BARON, CHAMPAGNE FOR 2

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FEATURING AN ANISE NEW YEAR STAR COCKTAIL ON  
ARRIVAL AND A CHAMPAGNE TOAST AT MIDNIGHT

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COMPLIMENTARY LATE NIGHT SNACKS SERVED AT 1AM

## AMUSE BOUCHE

Spiced Jerusalem artichoke cake with tomato chutney (v)

## STARTERS

Fat chilli with spiced paneer (v)

Bombay spiced vegetables with cumin pao (v)

Scottish salmon with dill and mustard, green pea relish

Spiced lobster broth flamed with brandy, thyme naan

Chargrilled chicken with saffron and rose water

Tandoori lamb fillet with rock moss

(v) Vegetarian

Allergen menus available on request. Dishes subject to change.

## MIDDLE COURSE

Bengali style vegetable cake with beetroot and raisin (v)

## MAIN COURSES

Figs, spinach and cottage cheese koftas with sundried tomato, naan (v)  
Tandoori Portobello mushroom with assorted wild mushroom stir-fry (v)  
Green spiced monkfish with tomato tamarind sauce, lemon rice  
Kadhai spiced stir-fried king prawns with lemon rice  
Old Delhi style free range chicken curry with pilau rice  
Chargrilled saddle of lamb with mint, chilli and red onions  
Braised lamb shoulder with saffron sauce, cumin roasted potatoes  
Rajasthani spiced red deer with yoghurt sauce

## SIDES DISHES

Hyderabad style root vegetable biryani  
Black lentils  
Selection of three breads

## DESSERTS

Carrot cake, carrot halwa, samosa, clove ice cream  
Buffalo milk kulfi, dum cooked vermicelli nest  
Saffron poached pear, rice kheer with nutmeg  
Valrhona dark chocolate mousse, white chocolate cream  
Seasonal fruit sorbet or ice cream  
Selection of English farmhouse cheese

JOIN US BETWEEN 6-9PM  
FOR ONLY £75.00\*

ENJOY OUR IMPRESSIVE 5 COURSE MENU AND AN ANISE  
NEW YEAR STAR COCKTAIL ON ARRIVAL.

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\*Tables will be required by 9PM, so please ensure your booking is between 6pm and 7.30pm to ensure you have enough time to enjoy your meal.

# ANISE BAR PARTIES\*

## DRINKS PACKAGES

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### JUGS OF COCKTAILS

£38.50 for 4 | £70.00 for 8

Please ask for our selection

### SHOTS

6 shots £30.00 | 12 shots £55.00 | 36 shots £170

The Anise Rock Star Baby, Chasing the Star, The DSQ Shot,  
Anise Velvet... or ask for our latest concoction!

### SHARING VESSELS

*Spectacularly arriving with a bang*

For up to 20 guests

**The Anise Rock Star Baby £110.00**

20 shots served in an eye catching sharing vessel

For up to 10 guests

**Spice Rum Punch £110.00**

A stunning punch bowl brimming with a delicious spiced cocktail and plenty of glasses on the side to share. A potent punch with a kick – created to make every party fabulous!

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### WINE BY THE CASE

12 bottles – We throw in 1 bottle for every case purchased.

Valid for pre-orders only.

#### WHITE

2015 Marlborough Sauvignon Blanc,  
Delta Vineyard, New Zealand £612

2014 Gewürztraminer Réserve,  
Cave de Hunawehr, Alsace, France £588

2014 Chablis 'St Martin', Domaine Laroche,  
Burgundy, France £792

#### RED

2012 Château de Fontenille,  
Bordeaux Rouge, France £660

2011 Rioja Reserva, Izadi, Spain £660

2014 Marlborough Pinot Noir, Tinpot Hut,  
Marlborough, New Zealand £768

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\* Available for private hire, or for small groups – no hire fee, but minimum spends may apply.



# NEW YEAR'S EVE ROYAL PAVILION PARTY AT ANISE!

OPEN UNTIL 3AM

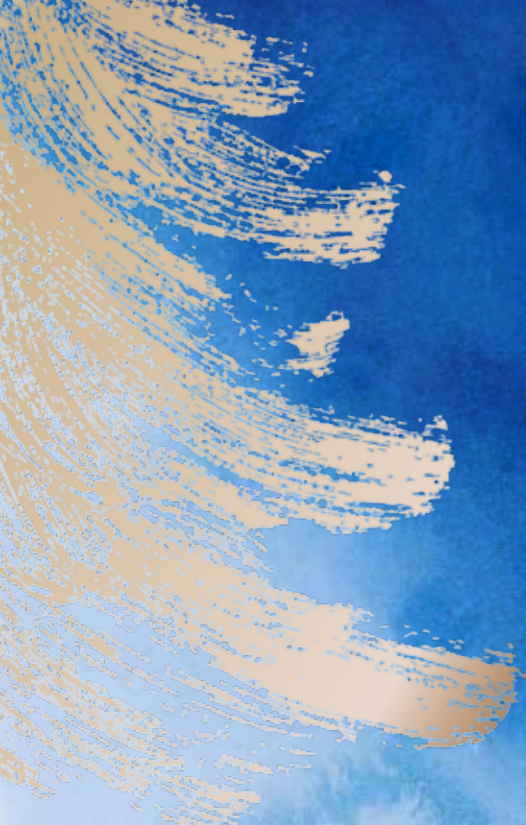


Think sparkle, shimmer and glamour as you dance the night away  
to some of the hottest DJs in town!

COMPLIMENTARY ENTRY



ANISE



CINNAMON  
*Kitchen*



ANISE

CINNAMON KITCHEN & ANISE BAR

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www.cinnamon-kitchen.com

  CinnamonKitchen  CinnamonRestaurants