

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

£35.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£7.50 per person

STARTER

Haddock and Jerusalem artichoke cake, green chilli mayo

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Fat chilli filled with spiced bitter melon and raisin

MAIN COURSE

Old Delhi style butter chicken with pilau rice

or

Punjabi style paneer and pea butter masala

SIDE DISHES

Black lentils, and stir fried greens on sharing basis

Bread selection on sharing basis

DESSERT

Lassi panna cotta orange and mint

Vegetarian alternatives are provided on the night, as well as dietary requirements catered for.

TEA AND COFFEE

Homemade petits fours

WE DO NOT LEVY SERVICE CHARGE.

Prices include VAT @ 20%. We welcome your comments and suggestions. Please speak to our duty manager or e-mail us at info@ cinnamon-kitchenoxford.com. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. 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.

THE SPICE TRAIL

£50.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£7.50 per person

STARTER

Tandoori king Prawns with roasted tomato salsa, curried yoghurt

or

Bombay street food - vada pao, tapioca cake and chilli paneer

MAIN COURSE

Chargrilled rump of lamb with keema karela, spinach and nutmeg sauce

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Char-grilled chestnut mushroom, pickled wild mushrooms, coriander sauce

SIDE DISHES

Sides of Black lentils, and stir fried greens on sharing basis

Bread selection on sharing basis

DESSERT

Sticky ginger toffee pudding with garam masala ice cream

Vegetarian alternatives are provided on the night, as well as dietary requirements catered for.

TEA AND COFFEE

Homemade petits fours

THE CINNAMON FEAST EXTRAVAGANZA

£65.00 PER PERSON - PRE-ORDER REQUIRED

CINNAMON BELLINI ON ARRIVAL £7.50 per person

APPETISERS

Selection of cold starters for the table / Salmon mahal muri Tandoori chicken chaat / Chargrilled fruits and watermelon chaat in gem cups

STARTER - SELECTION TO SHARE

Coriander and garlic crusted grilled wild African prawn or Raj kachori – crisp pastry shell filled with sprouted mung, fenugreek, pickled kachumber and spiced yoghurt

SORBET

Thandhai sorbet

MAIN COURSE

Clove smoked red deer saddle, pickled root vegetables, yoghurt sauce or

Tandoori trio – paneer tikka, achari cauliflower, padron pepper

SIDE DISHES

Black lentils / Stir-fried greens with cumin and garlic Selection of breads for the table on sharing basis

DESSERT

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

Vegetarian alternatives are provided on the night, as well as dietary requirements catered for.

TEA AND COFFEE

Homemade petits fours

NEW YEAR'S EVE SPARKLING MENU

JOIN US BETWEEN NOON AND 7.30PM £65.00 PER PERSON

SPARKLING COCKTAIL ON ARRIVAL

STARTER

Achari lamb fillet, spinach roti, anchovy chutney

or

Tasting of Bombay Street Food - vada pao, tapioca cake and chilli paneer (v)

MIDDLE COURSE

Char-grilled seabass in banana leaf parcel, lime pickle and sticky rice (gf) (df)

or

Fat chilli filled with spiced bitter melon and raisin (v) (gf) (df)

MAIN COURSE

Punjabi style paneer and peas butter masala, with garlic naan (gf) $\,$

or

Tandoori king prawns with Bengali turmeric curry, ghee rice and spinach poriyal (gf)

or

Old Delhi style butter chicken with pilau rice (gf)

SIDE DISHES

24 hour simmered black lentils / Kachumber salad / Bread selection (v)

DESSERT

Sticky ginger toffee pudding with garam masala ice cream

or

Lassi panna cotta, orange & mint

NEW YEAR'S EVE CELEBRATION MENU

JOIN US FROM 8PM UNTIL LATE

WITH LIVE MUSIC THROUGHOUT THE EVENING GLASS OF CHAMPAGNE AT MIDNIGHT £95.00 PER PERSON

SPARKLING COCKTAIL ON ARRIVAL

STARTER

Raj Kachori – crisp pastry shell filled with sprouted mung, fenugreek, pickled kachumber and spiced yoghurt (v)

or

Kerala spiced lobster soup flamed with Cognac

GRILLS

Aubergine with sesame, tamarind and peanut crumble (v) (n) (gf)

or

Coriander & garlic crusted wild African prawn (gf)(df)

or

Spiced Oxford sausage style veal and lamb kebab (gf)

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MAIN COURSE

Tandoori Trio, paneer tikka, achari cauliflower, padron pepper (v) (gf)

or

Char-grilled rump of lamb, keema karela, spinach and nutmeg sauce (gf)

or

Keralan Moplah style seafood biryani (g)(df)

or

Clove smoked red deer saddle with pickled root vegetable, yoghurt sauce (gf)

SIDE DISHES

24 hour simmered black lentils / Stir fried greens with cumin and garlic / Bread selection (v)

DESSERT

Sticky ginger toffee pudding, garam masala ice cream or Mango and cardamom kulfi, mango salad (gf) or

Lassi panna cotta, orange & mint

TEA AND COFFEE

Homemade petits fours

