

EVENTS MENU 1

£35 per person

STARTER

Char-grilled seabass in banana leaf parcel, lime pickle and sticky rice

MAIN COURSE

Old Delhi style butter chicken with pilau rice

Sides of black lentils, stir-fried greens and selection on breads on sharing basis

DESSERT

Lassi panna cotta with orange and mint

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



EVENTS MENU 2

£50 per person

STARTER

Tandoori king prawns with roasted tomato salsa, curried yoghurt

MAIN COURSE

Char-grilled rump of lamb with keema karela, spinach and nutmeg sauce

Sides of black lentils, stir-fried greens and selection on breads 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.



EVENTS MENU 3

£65 per person

APPETISERS

Selection of cold starters for the table
Salmon jhal muri, tandoori chicken chaat, char-grilled fruit chaat in gem cups

STARTER

Coriander and garlic crusted grilled wild African prawn

SORBET

Thandhai sorbet

MAIN COURSE

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

Sides of black lentils, stir-fried greens and selection on breads 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.

(v) Vegetarian (n) Contains nuts (gf) Gluten-free (df) Dairy-free

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.