



CINNAMON SOHO

5 Kingly Street, London W1B 5PF
 t: +44 (0) 20 7437 1664 | e: info@cinnamonsoho.com
 📱 CinnamonSoho 📷 CinnamonRestaurants
www.cinnamonsoho.com



soho

The festive season will come flying -
 book your celebrations now!

Fantastic food menus and party packages
 from £28.00



CINNAMON
 SOHO

Festive Menu

3 COURSES
£28.00 PER PERSON

21ST NOV–24TH DEC 2017
12pm–5pm DAILY

STARTERS

Paneer 65: stir-fried with curry leaf & green chilli (v)(gf)
Indo-Chinese stir-fried chicken with burnt chillies
Pepper fry: Curry leaf and pepper fried shrimp
Potato bonda: Curry leaf and chilli mash in chickpea batter (v)

MAIN COURSES

Spinach dumplings in tomato and fenugreek sauce (v)
Pepper fry: Curry leaf and pepper fried shrimp
Tandoori chicken breast, Goan curry sauce, stir-fried greens (gf)
Grilled lamb fillets, Rajasthani corn & yoghurt sauce, kadhai veggies (gf)

DESSERT

Yoghurt and cardamom shrikhand, hot gulab jamun (n)
Malabar plum cake with cinnamon ice cream (n)
Bitter chocolate tartlet with an orange and mint salad
Homemade sorbet or ice cream

plus:

ADD A FESTIVE COCKTAIL FOR ONLY £8.50 PER PERSON: CINNAMON BELLINI, CHRISTMAS KICK OR SPICY BERRY MARTINI

(v) Vegetarian

All our dishes are prepared in a kitchen where nuts, flour etc. are commonly used and unfortunately we cannot guarantee our dishes will be free from traces of these products. If you suffer from nut or other allergies please ask a waiter for more information. Prices include VAT @ 20%.
WE LEVY NO SERVICE CHARGE.

Festive Menu

4 COURSES
£40.00 PER PERSON

21ST NOV–24TH DEC 2017
12pm–11pm DAILY

APPETISERS (FOR THE TABLE)

Kadhai spiced 'bullet' chillies (v)
Chana masala hummus, chilli garlic flatbread (v)
Lamb shammi kebabs
Indo-Chinese stir-fried chicken with burnt chillies

STARTERS

Paneer 65: stir-fried with curry leaf & green chilli (v)(gf)
Tandoori chicken malai tikka, mace and cardamom
Pepper fry: Curry leaf and pepper fried shrimp
Double cooked pork belly 'Koorg' style, curried yoghurt

MAIN COURSES

Roast root vegetables, mushroom and spinach curry (v)
Kerala style boatman haddock curry with tomato and tamarind
Tandoori chicken breast, Goan curry sauce, stir-fried greens (gf)
Grilled lamb fillets, Rajasthani corn & yoghurt sauce, kadhai veggies (gf)

DESSERT

Yoghurt and cardamom shrikhand, hot gulab jamun (n)
Malabar plum cake with cinnamon ice cream (n)
Bitter chocolate tartlet with an orange and mint salad
Homemade sorbet or ice cream

plus:

ADD A FESTIVE COCKTAIL FOR ONLY £8.50 PER PERSON: CINNAMON BELLINI, CHRISTMAS KICK OR SPICY BERRY MARTINI

Christmas Day Menu

4 COURSES
£65.00 PER PERSON

INCLUDING A CINNAMON BELLINI

APPETISERS (FOR THE TABLE)

Stir-fried paneer with curry leaf & green chilli (v)
Chana masala hummus, chilli garlic flatbread (v)
Lamb seekh kebab wrapped in roomali bread
Indo-Chinese stir-fried chicken with burnt chillies

STARTERS

Char-grilled cauliflower with pickling spices, sumac crumble (v)(gf)
Tandoori chicken malai tikka, mace and cardamom
Aromatic spiced lamb galouti with paprika raita
Crab and curry leaf balls
Pepper fry: Curry leaf and pepper fried shrimp

MAIN COURSES

Spinach dumpling, tomato fenugreek sauce (v)
Home-smoked mackerel fillet, yoghurt kadhi, red rice flakes (gf)
Stuffed chicken breast with mint-chilli korma
Seared goose breast with roasted root vegetables
Tandoori seared rump of lamb with saffron sauce
Rajasthani spiced red deer with pickling sauce

DESSERT

Chilled rice kheer, honey parfait, rose and pistachio
Garam masala Christmas pudding with cinnamon ice cream
Bitter chocolate tartlet with an orange and mint salad
Caramelised milk dumpling with rasmalai sauce
Homemade sorbet or ice cream

New Year's Eve Menu

3 COURSES
£65.00 PER PERSON

INCLUDING A GLASS OF PROSECCO AND A PRE-STARTER

STARTERS

Char-grilled cauliflower with pickling spices, sumac crumble (v)
Punjabi style cod with carom seed, shallot raita
Tandoori king prawns, coriander chutney
Tandoori chicken malai tikka, mace and cardamom
Lucknow style ground lamb kebab with paprika raita

MAIN COURSES

Spinach dumpling, tomato fenugreek sauce (v)
Paneer 65: stir-fried with curry leaf & green chilli (v)(gf)
Tandoori chicken breast, Goan curry sauce, stir-fried greens (gf)
Grilled lamb fillets, Rajasthani corn & yoghurt sauce, kadhai veggies (gf)
Rajasthani spiced venison with pickling sauce

DESSERT

Chilled rice kheer, honey parfait, rose and pistachio
Garam masala sticky toffee pudding with ginger ice cream
Bitter chocolate tartlet with an orange and mint salad
Caramelised milk dumpling with rasmalai sauce
Homemade sorbet or ice cream

To maximise your dining experience, this menu must be ordered by each diner at your table.

A reduced A la Carte menu is also available.