



# SO HO HO

*The festive season will come flying —  
book your celebrations now!*

Fantastic food menus and party packages  
from £12.50

## CINNAMON SOHO

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CINNAMON  
SOHO

## Party Packages

£12.50 PER PERSON  
MINIMUM OF 8 OR MORE PEOPLE

21<sup>ST</sup> NOV – 24<sup>TH</sup> DEC 2016  
12pm – 4pm DAILY

### CANAPÉS

Lamb shammi kebabs  
Potato bonda: Curry leaf and chilli  
mash in chickpea batter (v)  
Tangy potato chaat in semolina shell (v)  
Green pea hummus, chilli garlic flatbread (v)

### BOWL FOOD

Old Delhi style chicken with pilau rice  
or  
Hyderabdi style vegetable biryani  
with smoked paprika raita (v)

*plus:*

ENJOY A SELECTION  
OF COCKTAILS FOR ONLY  
£5.00 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%. A discretionary 12.5% service charge will be added to your bill. All gratuities are distributed to the staff.

## Festive Menu

3 COURSES  
£25.00 PER PERSON

21<sup>ST</sup> NOV – 24<sup>TH</sup> DEC 2016  
12pm – 11pm DAILY

### STARTERS

Stir-fried paneer with curry leaf  
and green chilli (v)  
Indo-Chinese stir-fried chicken  
with burnt chillies  
Stir-fried shrimps with curry leaf  
and black pepper  
Keema Gotala – spiced lamb mince and  
scrambled egg in pao bun

### MAIN COURSES

Spinach dumplings in tomato  
and fenugreek sauce (v)  
Kolkata spiced cod, mustard and red onion,  
red rice flakes  
Tandoori spiced chicken, cashew nut korma,  
pilau rice  
Rajasthani style lamb curry  
with chickpea rice

### DESSERT

Sticky carrot toffee pudding,  
stem ginger ice cream  
Chocolate and cumin tart, banana ice cream  
Shrikhand cheesecake with orange  
and mint salad  
Homemade sorbet or ice cream

*plus:*

ADD A FESTIVE COCKTAIL  
FOR ONLY £5.00 PER PERSON:  
CINNAMON BELLINI, CHRISTMAS  
KICK OR SPICY BERRY MARTINI

## Christmas Day Menu

3 COURSES  
£45.00 PER PERSON

INCLUDING A  
CINNAMON BELLINI

### APPETISERS (FOR THE TABLE)

Stir-fried paneer with curry leaf & green chilli (v)  
Tangy chickpea chaat in semolina shell (v)  
Lamb seekh kebab wrapped in roomali bread  
Indo-Chinese stir-fried chicken  
with burnt chillies

### STARTERS

Char-grilled broccoli with almond  
and rose petal (v)  
Tandoori chicken malai tikka, mace  
and cardamom  
Aromatic spiced lamb galouti  
with paprika raita  
Crab and cod cake with beetroot,  
kasundi mustard  
Curry leaf and pepper fried shrimps

### MAIN COURSES

Spinach dumpling, tomato fenugreek sauce (v)  
Pan seared sea bass with Bengali seafood broth  
Stuffed chicken breast with mint-chilli korma  
Pan 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  
Chocolate and cumin tart  
with vanilla ice cream  
Caramelised milk dumplings  
with rasmalai sauce  
Homemade sorbet or ice cream

## New Year's Eve Menu

3 COURSES  
£45.00 PER PERSON

INCLUDING A  
GLASS OF CHAMPAGNE  
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)  
Stir-fried paneer with curry leaf  
and green chilli (v)  
Pan seared sea bass with Bengali seafood broth  
Char-grilled chicken breast  
with mint-chilli korma  
Tandoori lamb fillet with Chettinadu sauce,  
curry leaf- lime salt  
Rajasthani spiced venison with pickling sauce

### DESSERT

Chilled rice kheer, honey parfait,  
rose and pistachio  
Garam masala sticky toffee pudding  
with ginger ice cream  
Chocolate and cumin tart  
with vanilla ice cream  
Caramelised milk dumplings  
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.

