



SOHO

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

Fantastic food menus and party packages
from £25.00

CINNAMON SOHO

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  CinnamonSoho  CinnamonRestaurants

www.cinnamonsoho.com



CINNAMON
SOHO

Festive Menu

3 COURSES
£25.00 PER PERSON

21ST NOV – 24TH DEC 2017
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 £7.50 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%. A discretionary 12.5% service charge will be added to your bill. All gratuities are distributed to the staff.

Festive Menu

4 COURSES
£38.00 PER PERSON

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

APPETISERS (FOR THE TABLE)

Kadhai spiced 'bullet' chillies (v)

Tangy chickpea chaat in semolina shell (v)

Lamb shammi kebabs

Indo-Chinese stir-fried chicken with burnt chillies

STARTERS

Stir-fried paneer with curry leaf and green chilli (v)

Tandoori chicken malai tikka, mace and cardamom

Stir-fried shrimps with curry leaf and black pepper

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 spiced chicken, cashew nut korma, pilau rice

Chettinad spiced grilled lamb fillets, curry leaf-lime salt

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 £7.50 PER PERSON: CINNAMON BELLINI, CHRISTMAS KICK OR SPICY BERRY MARTINI

Christmas Day Menu

3 COURSES
£55.00 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

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 dumpling with rasmalai sauce

Homemade sorbet or ice cream

New Year's Eve Menu

3 COURSES
£55.00 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 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.