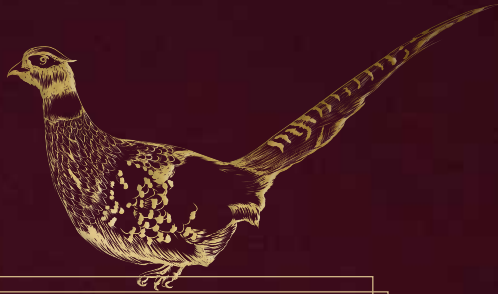


CHRISTMAS 2017



About the
joyous season,
noble partridges
and gleeful
pear trees



THE CINNAMON CLUB



THE CINNAMON CLUB

Christmas Events

If you want to add a dash of grandeur and a sprinkle of glamour to your 2017 Christmas celebrations, then look no further than The Cinnamon Club's sumptuous festive feasting menus and superlative celebratory drinks options.

We have an assortment of menus, ranging from £42 to £95 depending on your party size and budget. We also can provide bowl food and canapés for standing reception parties.

We can accommodate up to 60 people seated in one of our private dining rooms, and can provide standing canapé receptions for up to 250 people, as well as smaller groups in our main restaurant.

Christmas Day

Enjoy a bountiful banquet in the elegant surroundings of the Cinnamon Club's exquisite Old Westminster Library. Oozing with style and sophistication, this will add a touch of class to a wonderfully festive feast.

The four course Christmas Day menu, priced at £115 per person includes a sparkling cocktail on arrival along with a selection of side dishes and delicious petit fours to round off your dining experience. Lunch bookings now being taken - 12pm-16.30pm

New Year's Eve

Celebrate New Year's Eve in the magnificently majestic setting of The Cinnamon Club with a sparkling arrival cocktail, four course dinner and live entertainment!

Book from 6pm until 10.45pm, the live entertainment continues until 1am.

Celebrate the New Year arrival with a Champagne toast at midnight - priced at £160 per person in the main Library Room (which includes a New Year gift for you to take home) or £125 per person in the Gallery or Reading Room, alternatively opt to dine at 6pm-6.30pm for our early bird price of £75 per person*

*Return time of 2 hours applies.

The Cinnamon Leaf

£42 per person

Starter

Carpaccio of cured Scottish salmon with puffed rice jhal muri

Main Course

Tandoori free range chicken breast, mint chilli korma and pilau rice

Dessert

Green cardamom brulée with rose petal biscotti 🌿

**A selection of breads and two side dishes of your choice,
on a sharing basis, are included**

Side Dishes

Wild mushroom and spinach stir-fry

Tandoor roasted aubergine crush

Black lentils

Cumin flavoured yogurt with cucumber

Masala mashed potatoes

Rajasthani sangri beans

(v) Vegetarian 🌿 Contains gluten

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. In order to be able to take advantage of the best of what's in season the menu is subjected to changes.

WE DO NOT LEVY SERVICE CHARGE.

Wine Pairing Suggestions

Sparkling Wines

Franciacorta Brut DOCG, Contadi Castaldi, Italy, NV **£59.00**

White Wines

Riesling Kabinett Trocken, Weingut Familie Rauhen, Mosel, Germany, 2014 **£57.00**

Soave, La Capelina, Franchetto, Veneto, Italy, 2015 **£46.00**

Chateau Turcaud, Cuvee Majeure, Bordeaux, France, 2014 **£66.00**

Malvasia Simon di Brazzan, Friuli, Italy, 2015 **£68.00**

Red Wines

Côtes du Rhône Villages St Pantaleon Les Vignes, Dom Gigondan,
Rhône, France, 2015 **£64.00**

Barbera d'Asti, Sanbastian, Dacapo, Piedmont, Italy, 2015 **£66.00**

Saumur Champigny, Cuvée de Bruym, Vieilles Vignes, Domain du Fondis,
Lois, France, 2015 **£56.00**

Monastrell, Talento, Vino ecológico Ego Bodegas, Jumilla, Spain, 2015 **£47.00**

Dessert Wines

Saussignac, Vendanges d'Autrefois, Gascony, France, 2013 **£37.00**

Malvasia Passito, Vigna del Volta, La Stoppa, Emilia Romagna, Italy 2009 **£80.00**

Subject to availability | Vintages may change

Prices include VAT @ 20%. WE DO NOT LEVY SERVICE CHARGE.

The Cinnamon Selection

£50 per person

Starter

Tandoori wild Spencer Gulf king prawns with pickling spices

Main Course

Jungle style guinea fowl breast, curry of legs and pilau rice

Dessert

Molten warm chocolate and cumin mousse, orange sauce
and Madras coffee ice cream 🍌

**A selection of breads and two side dishes of your choice,
on a sharing basis, are included**

Side Dishes

Wild mushroom and spinach stir-fry

Tandoor roasted aubergine crush

Black lentils

Cumin flavoured yogurt with cucumber

Masala mashed potatoes

Rajasthani sangri beans

(v) Vegetarian 🍌 Contains gluten

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Wine Pairing Suggestions

Sparkling Wines

Glera, Extra Dry Spumante, Villa Doral DOC, Italy **£40.00**

Franciacorta Brut D.O.C.G., Contadi Castaldi, Italy, NV **£59.00**

White Wines

Chardonnay Reserva, Fabre Montmayou, Mendoza, Argentina, 2014 **£53.00**

Grüner Veltliner Stangl, Waldschutz, Kamptal, Austria, 2015 **£62.00**

Pouilly-Fumé, Les Croqueloup, Domaine Chauveau, Vallée Centrale,
Loire, France, 2015 **£62.00**

Chablis, Domaine Ellevin, Burgundy France, 2015 **£69.00**

Red Wines

Côtes du Rhône Villages St Pantaleon Les Vignes,
Dom Gigondan, Rhône France, 2015 **£64.00**

Carménère Gran Reserva, Calcu, Colchagua Valley Chile, 2013 **£64.00**

Barbera d'Asti, Sanbastian, Dacapo, Piedmont, Italy 2015 **£66.00**

Château Pavillon Rocher, Grand Cru, St Emilion,
Bordeaux, France, 2012 **£103.00**

Dessert Wines

Port, Taylor's 10 year old Tawny, Portugal **£64.00**

Port, Taylor's 20 year old Tawny, Portugal **£94.00**

Subject to availability | Vintages may change

Prices include VAT @ 20%. WE DO NOT LEVY SERVICE CHARGE.

The Essence of Cinnamon

£58 per person

Appetiser

Tandoori cod with green spice crust, cauliflower bhujia 🌿

Starter

Roast Gressingham duck breast with sesame tamarind chutney

Main Course

Smoked saddle of Romney Marsh lamb with corn sauce,
pilau rice and masala cashew nuts

Dessert

Carrot ginger toffee pudding, cinnamon ice cream

**A selection of breads and two side dishes of your choice,
on a sharing basis, are included**

Side Dishes

Wild mushroom and spinach stir-fry

Tandoor roasted aubergine crush

Black lentils

Cumin flavoured yogurt with cucumber

Masala mashed potatoes

Rajasthani sangri beans

(v) Vegetarian 🌿 Contains gluten

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Wine Pairing Suggestions

Sparkling Wines

Franciacorta Brut D.O.C.G., Contadi Castaldi, Italy **£59.00**

Champagne Françoise Monay, brut, NV **£60.00**

White Wines

Sauvignon Blanc, Map Maker Staete Landt, Marlborough,
New Zeland, 2016 **£54.00**

Albarinho, Teas de Lantano, Rias Baixas, Spain, 2016 **£59.00**

Gavi 'San Pietro', Piedmonte, Italy, 2016 **£59.00**

Chateau Turcaud, Cuvée Majeure, Bordeaux, France, 2014 **£66.00**

Red Wines

Domaine Gigondan, Côtes du Rhône Villages St Pantaleon
Les Vignes, France, 2015 **£64.00**

Saumur Champigny, Cuvée de Bruyn, Vieilles Vignes,
Domaine du Fondis, Loire, France, 2015 **£56.00**

Malbec, Barrel Selection, Fabre Montmayou, Patagonia, Argentina, 2015 **£75.00**

Pinot Noir, Map Maker, Staete landt, Marlborough, New Zealand, 2014 **£76.00**

Dessert Wines

Saussignac, Vendanges D'Autrefois, Les Vignerons de
Sigoulès Dordogne, France, 2013 **£37.00**

Malvasia Passito Vigna del Volta, La Stoppa, Emilia Romagna, Italy, 2009 **£80.00**

Subject to availability | Vintages may change

Prices include VAT @ 20%. WE DO NOT LEVY SERVICE CHARGE.

A Journey through India

£68 per person including a
delicious Mango Bellini

Cold starters for table

Watermelon and quinoa salad | Jhal muri | Tandoori chicken chaat

Appetiser – Kerala

Rakesh Nair's Kerala seafood bisque 🌿

Starter – Rajasthan

Banjara tikka – tandoori chicken breast with peanut and dried mango

Main course – West Bengal

Mangshor jhol – lamb curry with ghee rice

Dessert – Lucknow

Saffron pistachio kulfi with rice vermicelli nest

**A selection of breads and two side dishes of your choice,
on a sharing basis, are included**

Side Dishes

Wild mushroom and spinach stir-fry

Tandoor roasted aubergine crush

Black lentils

Cumin flavoured yogurt with cucumber

Masala mashed potatoes

Rajsthani sangri beans

(v) Vegetarian 🌿 Contains gluten

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WE DO NOT LEVY SERVICE CHARGE.

Wine Pairing Suggestions

Sparkling Wines

Franciacorta Brut D.O.C.G., Contadi Castaldi, Italy, NV **£59.00**

Champagne Françoise Monay, Brut, NV **£60.00**

White Wines

Sauvignon Blanc, Map Maker Staete Landt, Marlborough
New Zealand, 2016 **£54.00**

Château Turcaud, Cuvée Majeure, Bordeaux, France, 2014 **£66.00**

Pouilly-Fuissé, En Servy, Denis Bouchacourt, Burgundy, France, 2014 **£98.00**

Nevina Vinograd Sv Ante Istra, Croatia, 2013 **£102.00**

Red Wines

Saint Nicolas de Bourgueil, Domaine du Fondis, Loire Valley, France 2015 **£54.00**

Côtes du Rhône Villages, St Pantaleon Les Vignes,
Dom Gigondan, France, 2015 **£64.00**

Malbec, Barrel Selection, Fabre Montmayou, Patagonia, Argentina, 2015 **£75.00**

Château Pavillon Rocher, Grand Cru, St Emilion, Bordeaux, France, 2012 **£103.00**

Dessert Wines

Port, Taylor's 10 year old Tawny, Portugal **£64.00**

Port, Taylor's 20 year old Tawny, Portugal **£94.00**

Subject to availability | Vintages may change

Prices include VAT @ 20%. WE DO NOT LEVY SERVICE CHARGE.

The Cinnamon Experience

£80 per person

Appetiser

Carpaccio of cured Scottish salmon with puffed rice jhal muri

Soup Course

Rakesh Nair's Kerala spiced seafood bisque 🌿

Starter

Tandoori breast of Anjou squab pigeon 🌿

Rest Course

Lime and mint sorbet

First Main Course

Smoked saddle of Kentish lamb with corn sauce

Second Main Course

Roast loin of Oisín red deer with black stone flower
and onion reduction

Selection of English farmhouse cheeses 🌿

(Supplement of £2.50 per person)

Dessert

Carrot halwa spring roll with cinnamon ice cream (v) 🌿

**A selection of breads and two side dishes of your choice,
on a sharing basis, are included**

Side Dishes

Wild mushroom and spinach stir-fry

Tandoor roasted aubergine crush

Black lentils

Cumin flavoured yogurt with cucumber

Masala mashed potatoe

Rajasthani sangri beans

(v) Vegetarian 🌿 Contains gluten

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WE DO NOT LEVY SERVICE CHARGE.

Wine Pairing Suggestions

Sparkling Wines

Franciacorta Brut DOCG, Contadi Castaldi, Italy, NV **£59.00**

Champagne Françoise Monay, Brut, NV **£60.00**

White Wines

Reisling Kabinett Trocken, Weingut Familie Rauen,
Mosel, Germany, 2014 **£57.00**

Malvasia Simon di Brazzan Friuli, Italy, 2015 **£68.00**

Pouilly-Fuissé, En Servy, Denis Bouchacourt
Burgundy, France, 2014 **£98.00**

Nevina Vinograd Sv Ante Istra, Croatia, 2013 **£102.00**

Red Wines

Carménère Gran Reserva, Calcu, Colchagua Valley, Chile, 2013 **£64.00**

Malbec, Barrel Selection, Fabre Montmayou, Patagonia, Argentina, 2015 **£75.00**

Shiraz, Possums Vineyard, McLaren, Australia, 2010 **£84.00**

Savigny-Les-Beaunes, Domaine Prin, Cote de Beaune,
Burgundy, France, 2012 **£105.00**

Dessert Wines

Saussignac, Vendanges D'Autrefois, Les Vignerons de Sigoulès Dordogne,
France, 2013 **£37.00**

Malvasia Passito Vigna Del Volta, La Stoppa, Emilia Romagna, Italy, 2009 **£80.00**

Subject to availability | Vintages may change

Prices include VAT @ 20%. WE DO NOT LEVY SERVICE CHARGE.

The Cinnamon Club - Festive Menu

£95 per person

Appetiser

Bengali style Thermidor with half Scottish lobster

Or

Crisp zucchini flower with royal cumin, shot of spiced corn soup

A selection of breads and chutneys

Starter

Slow braised milk-fed Herdwick lamb shoulder with nutmeg and black pepper sauce, masala mash

Or

Banana chilli filled with fenugreek, raisin and bitter gourd, yoghurt sauce

Main Course

Roast loin of Oisín red deer with black stone flower and onion reduction, pilau rice

Or

Jumbo morels filled with dried fruits and nuts, mint peas, tomato fenugreek sauce and pilau rice

**A selection of breads and two side dishes of your choice,
on a sharing basis, are included**

Side Dishes

Wild mushroom and spinach stir-fry

Tandoor roasted aubergine crush

Black lentils

Cumin flavoured yogurt with cucumber

Masala mashed potatoes

Rajasthani sangri beans

Wine Pairing Suggestions

Champagne

- Champagne Françoise Monay, Brut, France, NV **£60.00**
- Champagne Brut Rosé Premier Cru, Nicolas Guesquin, France, NV **£74.00**
- Bollinger Special Cuvée, France, NV **£112.00**

Sparkling Wines

- Franciacorta Brut DOCG, Contadi Castaldi, Italy, NV **£59.00**

White Wines

- Sauvignon Blanc, Map Maker Staete Landt, Marlborough New Zealand, 2016 **£54.00**
- Albarinho, Teas de Lantano, Rias Baixas, Spain, 2016 **£59.00**
- Grüner Veltliner Stangl, Waldschutz, Kamptal, Austria, 2015 **£62.00**
- Sancerre, Pascal Thomas, Vallée Centrale, Loire, France, 2015 **£64.00**
- Chablis, Domaine Ellevin, Burgundy France, 2015 **£69.00**
- Nevina Vinograd Sv Ante Istra, Croatia, 2013 **£102.00**
- Condrieu, Christophe Pichon, Rhone, France, 2015 **£142.00**

Red Wines

- Saint Nicolas de Bourgueil, Domaine du Fondis, Loire Valley, France 2015 **£54.00**
- Carménère Gran Reserva, Calcu, Colchagua Valley, Chile, 2013 **£64.00**
- Malbec, Barrel Selection, Fabre Montmayou, Patagonia, Argentina, 2015 **£75.00**
- Pinot Noir, Map Maker, Staete landt, Marlborough, New Zealand, 2014 **£76.00**
- Shiraz, Possums Vineyard, Reserve, McLaren Vale, Australia 2010 **£84.00**
- Domaine Mathieu, Châteauneuf-du-Pape, Rhone, France, 2014 **£107.00**
- Barolo, Dacapo, Piemonte, Italy, 2009 **£138.00**

Dessert Wines

- Saussignac, Vendanges D'Autrefois,
Les Vignerons de Sigoulès Dordogne, 2013 **£37.00** (500ml)
- Coteaux du Layon St Aubin, Domaine des Barres,
Loire Valley, France 2014 **£43.00** (750ml)
- Malvasia Passito Vigna del Volta, La Stoppa,
Emilia Romagna, Italy, 2009 **£80.00** (500ml)

Subject to availability | Vintages may change

Prices include VAT @ 20%. WE DO NOT LEVY SERVICE CHARGE.

Standing Reception

**Minimum order of 15
bowls per selection**

**Minimum order of 20
canapés per selection**

Host your event in our chic Old Club Bar or try our newly redesigned Reading Room with its private bar. Alternatively our stylish and private gallery floor combines the best of both worlds giving you privacy yet the buzz and excitement of the restaurant housed in the Old Westminster main library room.

Please ask for our recommendations regarding the number of canapés or substantial bowls to suit your event.

We suggest between 3 to 8 canapés and 2 to 4 bowls per person depending on the event type.

Please call our dedicated Events Team on 0207 2222 555 and we will be delighted to take care of all your arrangements.

Canapés

Biryanis £8.00 each

Chicken / lamb / vegetable (v)

Substantial Canapés & Bowl Food £7.00 each

Kerala sea bream with yoghurt rice and green mango chutney

Masala lamb burger sliders 🌾

Coconut shrimp curry with steamed rice

Butter chicken with pilau rice

Kathi kebab – chicken / paneer (v) 🌾

Canapés £3.50 each

Kerala crab and curry leaf cake

Tempura battered shrimps

Char-grilled monkfish with chilli and lemongrass

Carpaccio of cured salmon on rice pancake

Hakka style chicken with garlic and soya

Toddy shop stir-fried beef in flaky bread 🌾

Papdi with keema, caper & lime yoghurt 🌾

Lamb mince kebab in roomali bread 🌾

Tangy potato in semolina shell (v) 🌾

Tandoori paneer with pineapple chutney (v)

Tiered dosa and chutney (v)

Stir-fried cauliflower with sesame, honey and chilli (v)

Dessert Canapés £3.50 each

Steamed saffron yoghurt (v)

Sticky ginger toffee pudding (v) 🌾

Carrot halwa rolls (v) 🌾

(v) Vegetarian 🌾 Contains gluten

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Signature Festive Drinks

Tippie Trolley

Bellinis £11.50 each

Mulled Royale

Port, Sugar, Mulled Bitters

Pear & Cinnamon

Pear & Cinnamon Puree with Vodka

Orange & Clove

Clove Infused Orange Liqueur

Cranberry & Chili

Cranberry Juice, Chili, Vodka

Roasted Peach & Lavender

Roasted Peach Puree, Peach Liqueur, Lavender bitters

Rhubarb & Ginger

Rhubarb Liqueur infused with Ginger

Rose & Cardamom (Non-Alcoholic) £8.00

Rose Syrup, Cardamom & Ginger Ale

The Cinnamon Gin & Tonic £12.50

Ophir Gin & Tonic, Ophir, Aromatic Bitters, Tonic

Non-Alcoholic version available with Seedlip spice £9.75

Club Cocktails

Orange & Rosemary Negroni £12.00

Long Night in Bombay £12.00

Festive Mocktail Selection

(Alcohol Free)

Apple India Punch £7.00

Apple juice, mango purée, cinnamon-orange syrup, cloves

Red Passion £7.00

Cranberry juice, lychee Puree, Grenadine

Festive Wine Recommendations

Champagnes

Champagne Françoise Monay, Brut, France, NV **£60.00**

Bollinger Special Cuvée, NV **£112.00**

Rosés de Jeanne, Val Vilaine Brut, Blanc de Noirs, France, NV **£114.00**

Terroirs, Grand Cru, Blanc de Blancs, Extra Brut,
Agrapart & Fils, France, NV **£140.00**

Champagne Rosé

Champagne Brut Rosé Premier Cru, Nicolas Guesquin, France, NV **£71.00**

Sparkling Wines

Extra Dry Spumante, Villa Doral DOC, Italy, NV **£40.00**

Franciacorta Brut DCOG, Contadi Castaldi, Italy, NV **£59.00**

Magnum Champagne

Champagne Tradition Brut, Nicolas Guesquin, Champagne, France, NV **£142.00**

We have an extensive wine list available on request, and can provide sommelier's expertise to help you choose the perfect wines for your party.

Subject to availability | Vintages may change

Prices include VAT @ 20%. WE DO NOT LEVY SERVICE CHARGE.

Festive Wine Recommendations

White Wines

- Muscat Sec, Cave des Vignerons de Frontignan, VDP d' Oc, France, 2016 **£39.00**
- Picpoul De Pinet, Domaine la Grangette, Languedoc, France, 2016 **£44.00**
- Muscadet de Sèvre et Maine sur Lie, 'Vielles Vignes' Loire, France, 2014 **£44.00**
- Soave, La Capelina, Franchetto, Veneto, Italy, 2016 **£46.00**
- Verdicchio dei Castelli di Jesi, Classico, Le Gemme,
Brunori, Marche, Italy, 2014 **£45.00**
- Chardonnay Reserva, Fabre Montmayou, Mendoza, Argentina, 2014 **£53.00**
- Sauvignon Blanc, Map Maker Staete Landt, Marlborough New Zealand, 2016 **£54.00**
- Gavi 'San Pietro', Piemonte, Italy, 2016 **£59.00**
- Riesling Kabinett Trocken, Weingut Familie Rauen, Mosel, Germany, 2014 **£57.00**
- Albarinho, Teas de Lantano, Rias Baixas, Spain, 2016 **£59.00**
- Pouilly-Fumé, Les Croqueloup, Domaine Chauveau, Vallée Centrale, Loire
France, 2015 **£62.00**
- Grüner Veltliner Stangl, Waldschutz, Kamptal, Austria, 2015 **£62.00**
- Macon Solutré, Denis Bouchacourt, Mâconnais, Burgundy, France, 2013 **£62.00**
- Sancerre, Pascal Thomas, Vallée Centrale, Loire, France, 2015 **£64.00**
- Chateau Turcaud, Cuvée Majeure, Bordeaux, France, 2014 **£66.00**
- Malvasia, Simon di Brazzan, Friuli, Italy, 2015 **£68.00**
- Chablis, Domaine Ellevin, Burgundy France, 2015 **£69.00**
- Pouilly-Fuissé, En Servy, Denis Bouchacourt Burgundy France, 2014 **£98.00**
- Nevina Vinograd Sv Ante Istra, Croatia, 2013 **£102.00**
- Mas de Daumas Gassac, Vin De Pays De L'Hérault, France, 2014 **£110.00**
- Meursault Villages, Domaine Paul Chapelle & ses Filles,
Cote de Beaune, France, 2012 **£134.00**
- Condrieu, Christophe Pichon, Rhone, France, 2015 **£142.00**

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sommelier's expertise to help you choose the perfect wines for your party.

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Prices include VAT @ 20%. WE DO NOT LEVY SERVICE CHARGE.

Festive Wine Recommendations

Red Wines

- Monastrell, Talento, Vino ecológico Ego Bodegas, Jumilla, Spain, 2015 **£47.00**
- Refosco dal Peduncolo Rosso, Villa Vitas, DOC,
Friuli-Venezia-Giulia, Italy, 2014 **£46.00**
- Saint Nicolas de Bourgueil, Domaine du Fondis, Loire Valley, France 2015 **£54.00**
- Saumur Champigny, Cuvée de Bruyn, Vieilles Vignes, Domaine du Fondis,
Loire, France, 2015 **£56.00**
- Carménère Gran Reserva, Calcu, Colchagua Valley, Chile, 2013 **£64.00**
- Domaine Gigondan, Côtes du Rhône Villages St Pantaleon Les Vignes
France, 2015 **£64.00**
- Barbera d'Asti, Sanbastian, Dacapo, Piedmont, Italy, 2015 **£66.00**
- Malbec, Barrel Selection, Fabre Montmayou, Patagonia, Argentina, 2015 **£75.00**
- Pinot Noir, Map Maker, Staete landt, Marlborough, New Zealand, 2014 **£76.00**
- Shiraz, Possums Vineyard, Reserve , McLaren Vale, Australia, 2010 **£84.00**
- Gigondas, Domaine Les Goubert, Rhone, France, 2015 **£84.00**
- Château Pavillon Rocher, Grand Cru, St Emilion, Bordeaux, France, 2012 **£103.00**
- Chorey Les Beaunes, Les Bons Ores, Dom Guyon Côte de Beaune,
Burgundy, France, 2013 **£103.00**
- Savigny-Les-Beaunes, Domaine Prin, Côte de Beaune, Burgundy,
France, 2012 **£105.00**
- Domaine Mathieu, Châteauneuf-du-Pape, Rhone, France, 2014 **£107.00**
- Malbec/Cabernet Sauvignon, Fabre Montmayou, Gran Vin, Mendoza,
Argentina, 2011 **£125.00**

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Subject to availability | Vintages may change

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Festive Wine Recommendations

Red Wines

Cavalo Maluco, Herdade do Portocarro, Setubal Peninsula, Portugal, 2009 **£120.00**

Barolo, Dacapo, Piemonte, Italy, 2009 **£138.00**

Pommard, Domaine De la Galopière, Côte de Beaune, Burgundy,
France, 2006 **£160.00**

Magnum/Château Pavillon Rocher, Saint-Emilion Grand Cru
Bordeaux, France, 2012 **£183.00**

Corton Bressandes grand cru, Domaine Prin, Côte de Beaune,
Burgundy France, 2008 **£218.00**

Dessert Wines

Muscat de Frontignan, Chateau de Peysonnie, NV **£26.00** (375ml)

Saussignac, Vendanges D'Autrefois, Les Vignerons de Sigoulès Dordogne,
2013 **£37.00** (500ml)

Coteaux du Layon St Aubin, Domaine des Barres, Loire Valley, 2014 **£43.00** (750ml)

Malvasia Passito Vigna del Volta, La Stoppa, Emilia Romagna,
Italy, 2009 **£80.00** (500ml)

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sommelier's expertise to help you choose the perfect wines for your party.

Subject to availability | Vintages may change

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Festive Wine Recommendations

Ports

Taylor's 10 year old Tawny, Portugal, NV **£64.00**

Taylor's 20 year old Tawny, Portugal, NV **£94.00**

Magnums Vintage (1500ml)

White

Soave Filippi Soave Castelcerino Veneto, Italy, 2015 **£114.00**

Sancerre, Réserve Speciale, Pascal Thomas, Loire, France, 2013 **£160.00**

Red

Côtes du Rhône Villages, Dom Gigondan, St Pantaleon
Les Vignes Rhone, France, 2011 **£134.00**

Malbec Gran Reservado, Fabre Montmayou, Mendoza, Argentina, 2011 **£154.00**

Château Pavillon Rocher, Saint Emilion Grand Cru, 2012 **£183.00**

Aloxe-Corton, Domaine de La Galopiere, Burgundy, France, 2009 **£320.00**

We have an extensive wine list available on request, and can provide sommelier's expertise to help you choose the perfect wines for your party.

Subject to availability | Vintages may change

Prices include VAT @ 20%. WE DO NOT LEVY SERVICE CHARGE.

Christmas Day at The Cinnamon Club 2017

£115 per person including an aperitif of
Christmas Punch

SAMPLE MENU ONLY

Starters

- Keralan style lobster soup flamed with cognac, garlic naan
- Stir-fry of shrimps with cracked black pepper and curry leaf on rice pancake
- Char-grilled organic salmon with basil and garlic, shallot raita
- Tandoori breast of Scottish pheasant with soola masala, coriander chutney
- Roast Kentish lamb fillet with nutmeg, caper kachumber
- Railway style vegetable cake with beetroot and raisin, kasundi mustard (v) 🌿
- Bombay style vegetables with truffle pao, mushroom chips (v) 🌿

Interim Course

- Chickpea and sesame cake with smoked aubergine chutney (v) 🌿

Main Courses

- Char-grilled halibut with tomato and lemon sauce, lime rice
- Wild Spencer Gulf king prawns with coconut ginger sauce and red quinoa
- Norfolk free range chicken breast with spinach and apricot, garlic naan crumble 🌿
- South Indian spiced goose breast with red onion and curry leaf, layered paratha 🌿
- Slow-braised Herdwick milk-fed lamb shoulder with saffron sauce, pilau rice
- Hyderabad style biryani of root vegetables with boorani raita, banana chilli salan (v)
- Roast cauliflower with truffled achari sauce, naan bread (v) 🌿

Side Dishes

Masala mashed potatoes

Cumin flavoured yoghurt with cucumber

Black lentils

Desserts

Garam masala Christmas pudding with nutmeg custard 🌿

Spiced pumpkin cake with cinnamon ice cream 🌿

Baked Jalandhar – Thandai, saffron and carrot halwa ice cream
with spiced meringue 🌿

Original Beans dark chocolate and rasgolla tart
with calamansi and chilli sorbet 🌿

Green cardamom brulée with rose petal biscotti 🌿

Ice cream or sorbet selection

Coffee and petits fours

**For children and those challenged on the spice front,
The Cinnamon Club is pleased to offer**

Appetiser

Crab risotto with truffle cappuccino, pan fried king prawn

Main Course

Grilled breast of free range chicken with pickled baby root vegetables

(v) Vegetarian 🌿 Contains gluten

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. In order to be able to take advantage of the best of what's in season the menu is subjected to changes.

Vegetarian option available.

Prices include VAT @ 20%. WE DO NOT LEVY SERVICE CHARGE.

New Year's Eve

at The Cinnamon Club 2017

Book from 6pm until 10.45pm with live entertainment until 1am
and a Champagne toast at midnight.

£160 per person for the main Library Room (includes a New Year gift to take home) or £125 per person in the Gallery or Reading Room

Opt to dine 6pm - 6.30pm for £75.00 per person,
a table return time of 2 hours applies.

SAMPLE MENU ONLY

4 course dinner with live entertainment and music
from The Cinnamon Club's in-house DJ

Aperitif

New Year's Eve Punch

Canapés

Tandoori salmon with dill and mustard, green pea relish

Venison seekh kebab with smoked paprika raita

Chickpea and yoghurt gnocchi, coriander chutney (v)

Starters

Keralan style lobster soup flamed with brandy, garlic naan

Stir-fry of shrimps with cracked black pepper, layered paratha

Tandoori breast of Norfolk free range chicken with mace and cardamom

Roast Kentish lamb fillet with nutmeg, caper kachumber

Bombay style vegetables with truffle pao (v) 🍷

Chickpea and sesame cake with smoked aubergine chutney (v)

Middle Course

Green pea and Jerusalem artichoke tikki with tomato chutney (v)

Main Courses

Spice crusted halibut with tomato lemon sauce, lime rice

Tandoori wild Spencer Gulf king prawns with coconut ginger sauce,
tomato quinoa

Rajasthani spiced Scottish pheasant breast
with pearl barley kedgeree, coriander sauce

Slow-braised Herdwick milk-fed lamb leg with saffron sauce, pilau rice

Hyderabadi style biryani of root vegetables with boorani raita,
banana chilli salan (v)

Roast cauliflower with truffled achari sauce, naan bread (v)

Side Dishes

Masala mashed potatoes

Cumin flavoured yoghurt with cucumber

Black lentils

Chef's selection of breads

Desserts

Carrot toffee pudding with Pollachi vanilla custard 🌿

Original Beans dark chocolate and rasgolla tart
with calamansi and chilli sorbet 🌿

Spiced pumpkin cake with cinnamon ice cream

Baked Jalandhar – Thandai, saffron and carrot halwa ice cream
with spiced meringue 🌿

Green cardamom brulée with rose petal biscotti 🌿

Ice cream or sorbet selection

Coffee and petits fours

(v) Vegetarian 🌿 Contains gluten

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The Cinnamon Club

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  CinnamonClub

 CinnamonRestaurants

www.cinnamonclub.com



THE CINNAMON CLUB