



**Let your life lightly dance on the edges  
of time like dew on the tip of a leaf.**

Rabindranath Tagore

# The Cinnamon Leaf

£42 per person

## Starter

Tandoori free range chicken leg 'chop' with dried fenugreek,  
cucumber raita

## Main course

Pan seared salmon fillet, Kolkata style dopyaza sauce, ghee rice

## Dessert

Lemon and ginger brulee, garam masala sable (g)

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

## Side dishes

Wild mushroom and spinach stir-fry £6.00

Tandoor roasted aubergine crush £6.00

Black lentils £6.50

Cumin flavoured yogurt with cucumber £4.00

Masala mashed potatoes £4.00

Rajasthani sangri beans £8.00

(v) Vegetarian (g) 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.

# Wine Pairing Suggestions

## Sparkling wines

Franciacorta Brut DOCG, Castelveder, Lombardy, Italy, NV £59.00

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

## White wines

Chateau Turcaud, Cuvée Majeure, Bordeaux, France, 2014 £69.00

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

Albarinho, Teas de Lantana, Dias Baixas, Spain, 2016 £59.00

Riesling Kabinett Trocken, Weingut Familie Rauhen, Mosel,  
Germany 2016 £57.00

Soave, La Capelina, Franchetto, Veneto, Italy, 2016 £46.00

## Red wines

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

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

Saumur Champigny, Cuvée de Bruyn, Vieilles Vignes, Domaine du Fondis,  
Lois, France, 2017 £56.00

Valpolicella Classico, Le Filagne, Le Bertorale, Veneto, Italy, 2017 £44.00

## Dessert

Saussignac, Vendange d'Autrefois, Gascony, France, 2015 £37.00

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

Prices include VAT @ 20%.

12.5% service charge will be added to your bill. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.

We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.

# Bowl Food

Minimum order of 15 bowls per selection

## **Biryanis £8.00 each**

Lucknow style chicken / Hyderabadi style lamb / Root vegetable (v)

## **Substantial canapés & bowl food**

*£7.00 each*

Kerala sea bream with yoghurt rice and green mango chutney

Masala lamb burger sliders (g)

Coconut shrimp curry with steamed rice

Butter chicken with pilau rice

Kathi kebab – chicken / fish / paneer (v) (g)

Keema pao (g)

Please ask for our recommendations regarding the number of canapés or substantial bowls to suit your event or party. We suggest between 3–5 canapés and 2–4 bowls per person depending on the time, length and format of your event.

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

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

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# Canapés

Minimum order of 20 canapés per selection

## Canapés *£3.50 each*

Kerala crab and curry leaf cake Tempura battered shrimps (g)

Char-grilled monkfish with chilli and lemongrass

Carpaccio of cured salmon on rice pancake

Hakka style chicken with garlic and soya (g)

Toddy shop stir-fried beef in flaky bread (g)

Papdi with keema, caper & lime yoghurt (g)

Lamb mince kebab in roomali bread (g)

Tangy potato in semolina shell (v) (g)

Tandoori paneer with pineapple chutney (v)

Tiered dosa and chutney (v)

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

## Dessert canapés *£3.50 each*

Thandai spiced shrikhand (v)

Sticky ginger toffee pudding (v) (g)

Carrot halwa rolls (v) (g)

Chocolate rossogulla filled with passion fruit yoghurt (v)

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# The Cinnamon Selection

## £50 per person

### Starter

Tandoor spiced wild Spencer Gulf king prawns with fennel and coriander

### Main course

Pan seared Gressingham duck breast, coconut vinegar sauce, pilau rice

### Dessert

Molten warm chocolate and cumin mousse, orange sauce  
and Madras coffee ice cream (g)

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

### Side dishes

Wild mushroom and spinach stir-fry £6.00

Tandoor roasted aubergine crush £6.00

Black lentils £6.50

Cumin flavoured yogurt with cucumber £4.00

Masala mashed potatoes £4.00

Rajasthani sangri beans £8.00

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# Wine Pairing Suggestions

## Sparkling wines

Franciacorta Brut DOCG, Castelveder, Lombardy, Italy, NV £59.00

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

## White wines

Chablis, Domaine Ellevin, Burgundy, France, 2016 £71.00

Grüner Veltliner Straßertal, Waldschutz, Kamptal, Austria, 2016 £64.00

Riesling Kabinett Trocken, Weingut Familie Rauhen, Germany, 2016 £57.00

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

## Red wines

Château Pavillon Rocher, Grand Cru, St Emilion Bordeaux, France, 2009 £134.00

Shiraz, Possums Vineyard, Reserve, McLaren Vale, Australia, 2010 £84.00

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

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

## Dessert

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

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

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# The Cinnamon Club Cocktail Selection

## **Paradise Cocktail** £12.00

Bombay Sapphire, Mango Liqueur, Orange Juice, Vanilla Syrup

## **Orange & Rosemary Negroni** £12.00

Rosemary & Orange infused Gin, Campari,  
Sweet Vermouth, Aperol and Bitters

## **Pear & Saffron Smash** £12.00

Saffron infused Zubrowka Vodka, Lemon and pear purée

## **Elderflower & Lychee Fizz** £13.00

Elderflower, Lychee Liqueur, Prosecco

## **Cinnamon Bellini** £11.50

Prosecco, cinnamon liqueur and cinnamon tea

## **Spice Kir Royale** £15.00

Crème de Cassis, Spice Liqueur, Brut Champagne

## **Cinnamon Club Mocktails (alcohol free)**

### **Apple India Punch** £7.00

Apple juice, mango purée, cinnamon orange syrup, cloves

### **Red Passion** £7.00

Cranberry juice, passion fruit syrup, fresh pomegranate  
fresh mint, ginger beer

# Wine Pairing Suggestions

## Sparkling wines

Franciacorta Brut DOCG, Castelveder, Lombardy, Italy, NV £59.00

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

## White wines

Grüner Veltliner, Straßertal, Waldschutz, Kamptal, Austria, 2016 £64.00

Sauvignon Blanc, Map Maker Staete Landt, Marlborough  
New Zealand, 2016 £56.00

Riesling Kabinett Trocken, Weingut Familie Rauhen,  
Mosel, Germany 2016 £57.00

Muscadet de Sèvre et Maine sur Lie, 'Vielles Vignes' Loire,  
Domaine "R" de La Grange, Loire, France 2014 £44.00

## Red wines

Shiraz, Possums Vineyard, Reserve McLaren Vale, Australia, 2010 £84.00

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

Lou Maset Rouge, Domaine D'Aupilhac, Languedoc, France 2016 £58.00

Monastrel, Talento, Ego Bodegas, Jumilla, Spain, 2016 £47.00

## Dessert

Sauvignac, Vendanges D'Autrefois, Les Vignerons de

Sigoulès Dordogne, France, 2015 £37.00

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

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# The Essence of Cinnamon

£58 per person

## Appetiser

Grilled black bream with apple and fennel salad

## Starter

Tandoori guinea fowl breast tikka, coriander chutney

## Main course

Smoked saddle of Romney Marsh lamb with mint chilli korma,  
pilau rice and masala cashew nuts

## Dessert

Fig and ginger sticky toffee pudding, puffed amaranth seeds,  
cinnamon ice cream (g)

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

## Side dishes

Wild mushroom and spinach stir-fry £6.00

Tandoor roasted aubergine crush £6.00

Black lentils £6.50

Cumin flavoured yogurt with cucumber £4.00

Masala mashed potatoes £4.00

Rajasthani sangri beans £8.00

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# Wine Pairing Suggestions

## Sparkling wines

Franciacorta Brut DOCG, Castelveder, Lombardy, Italy, NV £59.00

Champagne Française Monay, Brut, NV £60.00

## White wines

Chateau Turcaud, Cuvée Majeure, Bordeaux, France, 2014 £69.00

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

Gavi 'San Pietro', Piedmonte, Italy, 2017 £59.00

Sauvignon Blanc, Map Maker Staete Landt, Marlborough,  
New Zealand, 2016 £56.00

## Red wines

Shiraz, Possums Vineyard, Reserve, McLaren Vale, Australia, 2010 £84.00

Pinot Noir, Map Maker, Staete landt, Marlborough, New Zealand, 2016 £76.00

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, 2017 £56.00

## Dessert

Saussignac, Vendanges D'Autrefois, Les Vignerons de

Sigoulès Dordogne, France, 2015 £37.00

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

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# **The Cinnamon Experience**

**£85 per person**

## **Appetiser**

Carpaccio of cured Scottish salmon with puffed rice jhal muri

## **Soup**

Kerala spiced seafood bisque flamed with Cognac

## **Starter**

Tandoori breast of Anjou squab pigeon, spiced beetroot roll, pumpkin chutney (g)

## **Rest course**

Lime and mint sorbet

## **First main course**

Pan seared halibut with Kerala curry sauce, stir-fried beans

## **Second main course**

Smoked saddle of Kentish lamb with corn and yoghurt sauce

## **Selection of English farmhouse cheeses**

*(Supplement of £5.00 per person)*

## **Dessert**

Lemon and ginger brulee, masala sable (v) (g)

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on a sharing basis, are included.**

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# Wine Pairing Suggestions

## Sparkling wines

Franciacorta Brut DOCG, Castelveder, Lombardy, Italy, NV £59.00

Champagne Françoise Monay, Brut, NV £60.00

## White wines

Nevina Vinograd Sv Ante Istra, Croatia, 2013 £102.00

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

Sancerre, Pascal Thomas, Loire Valley, France. 2016 £66.00

Gavi 'San Pietro', Piedmonte, Italy, 2017 £59.00

## Red wines

Château Meyney, Cru Bourgeois, Saint- Estèphe, Bordeaux, France, 2009 £135.00

Amarone della Valpolicella Classico, Podere Cairano, Le Bertarole,  
Veneto, Italy, 2013 £114.00

Shiraz, Possums Vineyard, Reserve, McLaren Vale, Australia, 2010 £84.00

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

## Dessert

Saussignac, Vendanges D'Autrefois, Les Vignerons de

Sigoulès Dordogne, France, 2015 £37.00

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

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# The Cinnamon Festival Feast

£75 per person

## Appetisers for the table (g)

Cured salmon jhal muri | Papdi chaat | Stir-fried cauliflower with sesame, honey and chilli | Hakka style chicken with garlic and soy

## Feast kebab platter

Sandalwood flavoured tandoori chicken breast  
Char-grilled sea bass with carom seed  
Lamb galouti kebab  
Banana chilli filled with fenugreek and raisin

*(Vegetarian alternatives available)*

## Sharing mains

Old Delhi style butter chicken  
Rajasthani lamb and corn curry  
Seared halibut in Kerala curry sauce  
Spencer Gulf king prawn malai curry  
*(supplement of £7.50 per person)*  
Hyderabadi style root vegetable biryani  
Black lentils  
Selection of breads (g)

## Dessert

Royal Punjabi kulfi, honeycomb pistachio crumble (g)

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# Wine Pairing Suggestions

## Sparkling wines

Franciacorta Brut DOCG, Castelveder, Lombardy, Italy, NV £59.00

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

## White wines

Chablis, Domaine Ellevin, Burgundy, France, 2016 £71.00

Grüner Veltliner Straßertal, Waldschutz, Kamptal, Austria, 2016 £64.00

Riesling Kabinett Trocken, Weingut Familie Rauhen, Germany, 2016 £57.00

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

## Red wines

Château Pavillon Rocher, Grand Cru, St Emilion Bordeaux, France, 2009 £134.00

Shiraz, Possums Vineyard, Reserve, McLaren Vale, Australia, 2010 £84.00

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

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

## Dessert

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

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

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# **The Cinnamon Experience**

## **VEGETARIAN OPTION – £85 per person**

### **Appetiser**

Railway style vegetable cake with beetroot and raisin (g)

### **First starter**

Jaipur style chickpea and yoghurt soup, crisp okra

### **Second starter**

Tandoori Portobello mushroom, wild mushroom pickle

### **Rest course**

Lime and mint sorbet

### **First main course**

Masala corn kebab with corn sauce

### **Second main course**

Filled banana chilli, yoghurt sauce, green pea pilau

### **Selection of English farmhouse cheeses**

*(Supplement of £5.00 per person)*

### **Dessert**

Lemon and ginger brulee, masala sable (g)

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on a sharing basis, are included.**

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# Wine Pairing Suggestions

## Sparkling wines

Franciacorta Brut DOCG, Castelveder, Lombardy, Italy, NV £59.00

Champagne Française Monay, Brut, NV £60.00

## White wines

Nevina Vinograd Sv Ante Istra, Croatia, 2013 £102.00

Rully Blanc, Domaine Saint Jacques, France, 2015 £84.00

Chateau Turcaud, Cuvée Majeure, Bordeaux, France, 2014 £69.00

Sauvignon Blanc, Map Maker Staete Landt, Marlborough  
New Zealand, 2016 £56.00

## Red wines

Cavalo Maluco, Herdade do Portocarro, Setubal Peninsula,  
Portugal, 2011 £120.00

Château du Retout, Cru Bourgeois, Haut Médoc, Bordeaux,  
France, 2014 £74.00

Barbera d'Asti, Sanbastian, Dacapo, Piedmont, Italy 2014 £66.00

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

## Dessert

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

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

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