



THE CINNAMON CLUB

Christmas Day at The Cinnamon Club 2015

£95 per person including an aperitif of Christmas Punch

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
- 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 mash 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

Vitamins & minerals

Apple Indian Punch £6.00
Apple juice, mango purée, cinnamon orange syrup, cloves

Saffron Mango Lassi £6.00
Saffron essence, mango purée, mango syrup, yoghurt

Festive Cocktails

Cardamom Bubbles £12.00
Champagne brut, cardamom syrup,
Peychaud's bitters, spiced white chocolate truffle

Affinity £10.50
Short aperitif with mango infused Scotch whisky,
sweet and dry vermouth, herbal liqueur, bitters

To enhance your dining experience, a selection of extraordinary, spice-friendly wines has been assembled by our sommelier:

White wines

Albarinho, Teas de Lantano, Rias Baixas, Spain, 2014	£43.00
Malagoussia, Domaine Gerovassiliou, Epanomi, Greece, 2013	£47.00
Chablis 1 ^{er} Cru Vaucoupin, Domaine Ellevin, Burgundy, France, 2013	£61.00
Rully, Christophe Grandmougin, Domaine Saint-Jacques, Côtes Chalonnaise, Burgundy, France	£66.00
Bourgogne Blanc, Paul Chapelle & ses Filles, Burgundy, France, 2005	£79.00

Red wines

Carménère Gran Reserva, Calcu, Colchagua Valley, Chile, 2011	£46.00
Côtes du Rhone, Cuvée Marie Louise, Domaine des Gravennes, Rhône, France 2011	£53.00
Givry 1 ^{er} Cru, 'Champs Lalot', Domaine Pagnotta, Burgundy, France, 2012	£66.00
Malbec Gran Reserva, Fabre Montmayou, Mendoza, Argentina 2011	£73.00
Bourgogne Rouge, Domaine de la Galopière, Burgundy, France, 2003	£74.00
Chateauneuf-du-Pape, Domaine Mathieu, Rhone, France 2011	£96.00

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

Vegetarian option available.

(v) vegetarian 🌿 contains gluten

Prices include VAT @ 20%. Please be considerate when using mobile phones. A 12.5% discretionary service charge will be added to your bill. All gratuities are distributed to the entire team. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot. We welcome your comments and suggestions. Please speak to our Duty Manager or e-mail us at info@cinnamonclub.com