

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

Rabindranath Tagore

The Cinnamon Club

Holi - the festival of colours

£45 per person

To maximise your dining experience, this menu must be ordered by each diner at your table

Holi is an Indian festival of colours celebrated to announce the arrival of spring and the passing of winter.

According to Indian mythology it is a festival of victory of good over evil. It is also a festival of letting go of what has already passed and awaken the hopes and strengthen our ties with our friends and loved ones.

Holi is also a festival of pranks; people spend the day throwing colours at each other and have fun with friends and family.

Every household has their own special dishes for this day and everyone serves homemade Thandai – a spiced cooler laced with saffron.

Here we present a few of our Holi favourites.

Prices include VAT @ 20%. We do not levy service charge for tables of up to 8 people.

(v) Vegetarian  Contains gluten

Please inform one of our team of your specific allergy or dietary requirement when ordering. 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.

Selection of vegetarian offerings from the desert landscape (v)
Yoghurt kachri soup, hot garlic chutney, sangri pakora and crisp kummat



Zucchini flower filled with tamarind glazed vegetables (v)
Yoghurt kebab with chilli and pomegranate (v)

OR

Char-grilled organic kingfish with carom seed, carambola pickle
Shrimp 65 – South Indian stir-fried shrimps with onion and chilli



Kathal Ka Kofta – jackfruit kofta with tomato lemon sauce, lemon rice
(v)

OR

Smoked rack of Herdwick mutton, nutmeg-spinach sauce, pilau rice



Malai kulfi, gulab jamun, thandai ice cream

Ask your server to see a copy of Vivek Singh's Indian Festival Feasts
(£25)