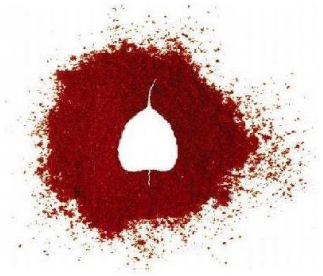


**Let your life lightly dance on the edges of
time like dew on the tip of a leaf.**

Rabindranath Tagore



The Cinnamon Club

Vegan Menu

£40 per person

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. 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. We welcome your comments and suggestions. Please speak to our Duty Manager or e-mail us at info@cinnamonclub.com please be considerate when using mobile phones.

Pre-Starter

Chutney potatoes in semolina shell, tangy tamarind sauce

Starters

Spiced jackfruit kofta with coriander chutney

OR

Crisp fried long aubergine, baby aubergine chutney, pearl barley salad ■

Main Courses

Zucchini flower filled with tamarind glazed vegetables, caldeen sauce

OR

Grilled kabocha pumpkin, Madras style sambhar, toasted pumpkin seeds

Sides

Aloo Gobi – Punjabi style stir-fried potato and cauliflower

Tandoori roti

Dessert

Saffron poached pear, sago and pineapple payasam, roasted plum sorbet