



THE CINNAMON CLUB

SAMPLE MENU Christmas Day

£125 per person including an aperitif on arrival

Starters

- Char-grilled king oyster mushroom, kadhai style stir fry of shiitake (v)
- Handmade paneer soola, beetroot raita, walnut and raisin (v)
- Sprouted green moong pancake, Jerusalem artichoke podimas (vegan)
- Keralan style lobster soup flamed with Cognac, lotus root and crab chaat
- Carpaccio of home cured Shetland salmon with caramel 'jhal muri'
- Char-grilled organic kingfish with carom seed, carambola pickle
- Green spiced tandoori partridge breast, kachri chutney
- Grilled lamb escalope with black stone flower, aromatic galouti kebab, saffron bread 🌿

Interim course

- Pithod & Padron pakoda – filled Padron peppers, spiced chickpea and yoghurt gnocchi (v)

Main courses

- Hyderabadi style root vegetable biryani, banana chilli salan, burhani raita (v)
- Tasting of aubergine with sesame, tamarind and peanut (n) (vegan)
- Char-grilled wild Spencer Gulf king prawns, Alleppey curry sauce, pandan leaf rice
- Kokum crusted halibut fillet, Mangalore style sauce and stir-fried broccoli
- Tandoori chicken breast, stir-fried morels and smoked Hyderabadi korma sauce (n)
- Clove flavoured goose breast, Chettinad sauce and brussel sprout poriyal
- Slow braised lamb shoulder, nutmeg and peppercorn sauce, masala braised potato

Side dishes (for the table)

- Aloo gobi | Cumin flavoured yoghurt with cucumber | Black lentils | Naans 🌿

Desserts

- Warm chocolate mousse, Madras coffee ice cream 🌿
- Royal Punjabi kulfi, raspberry crumble
- Garam masala Christmas pudding, nutmeg custard 🌿
- Saffron poached pear, sago and pineapple payasam, roasted plum sorbet (vegan)
- Ice cream or sorbet selection of the day
- Selection of English cheeses with quince chutney 🌿

Coffee and petits fours