

THE CINNAMON CLUB

## New Year's Eve SAMPLE MENU

31<sup>st</sup> December 2021

5 course dinner with an aperitif on arrival

### Aperitif

Scrumpled Pear  
Grey Goose La Poire, spiced syrup, topped with Champagne

### Canapés

Stir-fry of shrimp with cracked pepper and curry leaf  
Lamb seekh seekh kebab wrapped in roomali bread  
Pithod – chickpea and yoghurt gnocchi with coriander chutney (v)

### Starters

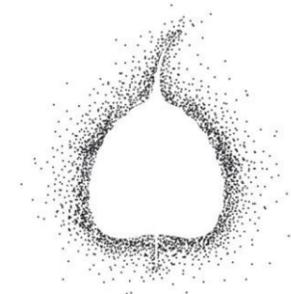
Sprouted green moong pancake, Jerusalem artichoke podimas (vegan)  
Crisp zucchini flower filled with tamarind glazed vegetables (v)  
Keralan style lobster bisque flamed with Cognac, lotus root and crab chaat  
Tandoori kingfish, pickled carambola & green pea wasabi  
Free range chicken breast with dried mango and peanut, tandoori chicken rilletes 🌿  
Clove smoked lamb galouti kebab, cucumber raita, saffron bread 🌿

### Middle Course

Bengali style vegetable cake with kasundi mustard 🌿 (v)

(v) vegetarian 🌿 contains gluten

Prices include VAT at prevailing rate. **We do not levy service charge for tables of up to 8 people.** 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. 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.



THE CINNAMON CLUB

## New Year's Eve SAMPLE MENU

31<sup>st</sup> December 2021

5 course dinner with an aperitif on arrival

### Main courses

Hyderabadi style biryani of prune & root vegetables, burhani raita, banana chilli salan (v)  
Mushroom tasting - Tandoori king oyster, kadhai shiitake, mushroom pilau, nutmeg-spinach sauce (v)  
Kokum crusted halibut fillet, Mangalore style sauce, lemon rice  
Tandoori wild Spencer Gulf king prawns with Alleppey sauce, tomato rice  
Char-grilled free-range chicken breast, Penang style sambal, rice vermicelli  
Slow-braised lamb leg with saffron sauce, spiced lamb mince, pomegranate pilau  
Char-grilled venison, Rajasthani pickling sauce, chutney potatoes

### Side dishes for the table

Masala mashed potatoes | Cumin flavoured yoghurt with cucumber  
Black lentils | Chef's selection of breads

### Desserts

Garam masala pudding with nutmeg custard 🌿  
Salted caramel tart, wild berry sorbet 🌿  
Passionfruit brûlée, pink peppercorn crisp 🌿  
Saffron poached pear, sago and pineapple payasam, roasted plum sorbet (vegan)  
Royal Punjabi kulfi, puffed rice and raspberry crisp  
Selection of English farmhouse cheeses, quince chutney 🌿

### Coffee and petits fours

(v) vegetarian 🌿 contains gluten

Prices include VAT at prevailing rate. **We do not levy service charge for tables of up to 8 people.** 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. 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.

