



THE CINNAMON CLUB

Christmas Eve

£75 per person

Starters

Char-grilled king oyster mushroom, kadhai style stir fry of shiitake (v)
Okra filled with peanut and jaggery, curried yoghurt and green mango chutney (v)(n)
Keralan style lobster soup flamed with Cognac
Char-grilled Zeeland kingfish with carom seed, samphire and pickled radish
Hyderabadi black spiced lamb escalope, Awadhi lamb galouti, 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)
Spinach malai kofta, stir-fried morels, tomato fenugreek sauce (v)(n)
Kokum crusted halibut on the bone, shallot and tamarind sauce, lemon rice
Vesavara spiced free range chicken breast, chicken leg stew, stir-fried greens
Clove flavoured goose breast, Chettinad sauce and brussel sprout poriyal
Raan - Slow braised lamb leg, 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 🍷
Old Delhi style malai kulfi, pistachio crumble (n)
Garam masala Christmas pudding, nutmeg custard 🍷
Coconut and rice kheer, char-grilled pineapple, quinoa and raspberry crumble (vegan)

Coffee and petits fours

Mocktails

Tandoori Mango Lassi £8.50
Saffron, tandoori mango, club spice mix, yoghurt

Seedlip Garden & Tonic £9.00
Garden herbs, hops and peas with Franklin & Sons tonic

Festive Cocktails

Cinnamon Club Royale £14.00
Edmond Briottet Lychee, Aperol, rosé Champagne

Spiced Apricot Bellini £12.00
Creme D'Abriocot, club spice mix, Prosecco spumante

For children, please ask your server for suitable options. For 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

Roast goose breast with red wine sauce, pickled root vegetables

Vegetarian options available

(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.