



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

Rabindranath Tagore

## **Canapes**

*Minimum order of 20 canapés per selection*

### **Canapés £3.50 each**

- Kerala crab and curry leaf cake (g)
- Tempura battered shrimps
- Char-grilled monkfish with chilli and lemongrass
- Carpaccio of cured salmon on rice pancake
- Hakka style chicken with garlic and soya (g)
- Toddy shop stir-fried beef in flaky bread (g)
- Papdi with keema, caper & lime yoghurt (g)
- Lamb mince kebab in roomali bread (g)
- Tangy potato in semolina shell (v) (g)
- Tandoori paneer with pineapple chutney (v)
- Chargrilled Cauliflower Tikka (v)
- Rice pancake with masala potato, coconut  
chutney & gun powder (v)

### **Dessert canapés £3.50 each**

- Thandai spiced shrikhand (v)
- Sticky ginger toffee pudding (v) (g)
- Carrot halwa rolls (v) (g)
- Chocolate rossogulla filled with passion fruit yoghurt (v)

## **Bowl Food**

***Minimum order of 15 bowls per selection***

### **Biryanis £8.00 each**

Lucknow style chicken / Hyderabadi style lamb / Root vegetable (v)

### **Substantial canapés & bowl food**

**£7.00 each**

Kerala sea bream with yoghurt rice and green mango chutney

Masala lamb burger sliders (g)

Coconut shrimp curry with steamed rice

Butter chicken with pilau rice

Keema pao (g)

Spiced paneer naanza (v)(g)

Hyderabadi style baby aubergine & pilau rice (VG)

We suggest between 3–5 canapés and 2–4 bowls per person depending on the time duration and format of your event.

## **The Cinnamon Leaf**

### **£42 per person**

#### **Starter**

Tandoori free range chicken leg 'chop' with dried fenugreek, cucumber raita

#### **Main course**

Pan seared salmon fillet, Kolkata style dopyaza sauce, ghee rice

*A bread selection and two side dishes of your choice, on a sharing basis, are included.*

#### **Side dishes**

Wild mushroom and spinach stir-fry £6.00

Tandoor roasted aubergine crush £6.00

Black lentils £6.50

Cumin flavoured yogurt with cucumber £4.00

Masala mashed potatoes £4.00

Rajasthani sangri beans £8.00 (v)

#### **Dessert**

Lemon and ginger brulee, garam masala sable (g)

**The Cinnamon Selection**  
**£50 per person**

**Starter**

Tandoor spiced wild Spencer Gulf king prawns with fennel and coriander

**Main course**

Pan seared Gressingham duck breast, coconut vinegar sauce, pilau rice

*A bread selection and two side dishes of your choice, on a sharing basis, are included.*

**Side dishes**

Wild mushroom and spinach stir-fry £6.00

Tandoor roasted aubergine crush £6.00

Black lentils £6.50

Cumin flavoured yogurt with cucumber £4.00

Masala mashed potatoes £4.00

Rajasthani sangri beans £8.00

**Dessert**

Molten warm chocolate and cumin mousse, orange sauce and Madras coffee ice cream (g)

# **The Essence of Cinnamon**

## **£58 per person**

### **Appetiser**

Kerala style sea bass wrapped in banana leaf, mango & coconut chutney

### **Starter**

Tandoori guinea fowl breast tikka, coriander chutney

### **Main course**

Smoked saddle of Romney Marsh lamb with mint chilli korma, pilau rice and masala cashew nuts

*A bread selection and two side dishes of your choice, on a sharing basis, are included.*

### **Side dishes**

Wild mushroom and spinach stir-fry £6.00

Tandoor roasted aubergine crush £6.00

Black lentils £6.50

Cumin flavoured yogurt with cucumber £4.00

Masala mashed potatoes £4.00

Rajasthani sangri beans £8.00

### **Dessert**

Fig and ginger sticky toffee pudding, puffed amaranth seeds, cinnamon ice cream (g)

**The Cinnamon Festival**  
**£75 per person**  
**(pre-order required)**  
**Including a chef's choice of pre-starter**

**Starters**

Tandoori Spencer Gulf king prawns with fennel and coriander  
Sandalwood flavoured Norfolk free range chicken, cucumber raita  
Spiced aubergine steak, pumpkin chutney, masala peanut and  
moutabal (vegan)

**Main course**

Char-grilled halibut with Kerala curry sauce, lemon rice  
Smoked saddle of Romney Marsh lamb with corn and yoghurt  
sauce, pilau rice  
Snake gourd filled with tamarind glazed vegetables, yellow lentils  
with coconut (vegan)  
*A bread selection and two side dishes of your choice, on a sharing  
basis, are included*

**Side dishes**

Wild mushroom and spinach stir-fry £6.00  
Tandoor roasted aubergine crush £6.00  
Black lentils £6.50  
Cumin flavoured yogurt with cucumber £4.00  
Masala mashed potatoes £4.00  
Rajasthani sangri beans £8.00 (v)

**Desserts**

Lemon and rasmalai cream brûlée, pink peppercorn crisp (g)  
Passion fruit and vanilla cheesecake, honeycomb crumble  
Caramelised banana mille-feuille with praline ice cream (g)

## **The Cinnamon Experience**

**£85 per person**

### **Canapé**

Pithog Saag - Chickpea and yoghurt gnocchi, spinach crumble, tamarind and coriander chutney

### **Appetiser**

Carpaccio of cured Scottish salmon, curry leaf snow, mustard caviar

### **First starter**

Clove smoked Anjou pigeon, pumpkin, peanuts (g)(n)

### **Second starter**

Spiced lamb mille-feuille

### **Rest course**

Yuzu sorbet

### **First main course**

Grilled Obsiblu king prawns, Alleppey curry sauce

### **Second main course**

Raan - slow braised lamb leg, nutmeg and pepper sauce

### **Dessert**

Old Delhi malai kulfi, pistachio crumble (n)



**The Cinnamon Experience**  
**Vegetarian £85 per person**

**Canapé**

Pithog *Saag* - Chickpea and yoghurt gnocchi, spinach crumble,  
tamarind and coriander chutney

**Appetiser**

Sprouted green mung pancake, sunchoke podimas,  
lentil gunpowder (vegan)

**First starter**

Okra filled with peanut and jaggery, curried yoghurt and  
green mango chutney (n)

**Second starter**

Snake gourd filled with tamarind glazed vegetables,  
yellow lentils with coconut (vegan)

**Rest course**

Yuzu sorbet

**First main course**

Jaisalmer sangri and spinach kofta, dried mango, yoghurt and  
fenugreek sauce (n)

**Second main course**

Achari Gobhi - roast cauliflower with pickling spices, spinach and  
nutmeg sauce

**Dessert**

Old Delhi malai kulfi, pistachio crumble (n)