



THE QUEEN'S PLATINUM JUBILEE CELEBRATION

AT THE CINNAMON CLUB

Available from Monday 2nd May until Saturday 4th June for lunch & dinner

£70 per person including a Westminster Gin & Tonic

Non-alcoholic option available on request

To maximise your dining experience, this menu must be ordered by each diner at your table

CANAPÉS for the table

Jackfruit and lotus root kebab with poppy seed, tomato chutney (vegan)
Carpaccio of home cured Shetland salmon, mustard caviar, curry leaf snow
Camphor and sandalwood flavoured free range chicken breast tikka, coriander chutney

STARTERS

Kadhai spiced English asparagus with chickpea and yoghurt gnocchi (v)
Parsee style stir-fried shrimps with chilli and apricot, curried yoghurt
Clove smoked Anjou squab pigeon, pumpkin and peanut 🌿
Lamb mille-feuille – Hyderabadi black spiced lamb escalope, Awadhi lamb galouti 🌿

MAIN COURSES

Spinach malai kofta, stir-fried morels, tomato fenugreek sauce, saffron rice (v)
Kokum crusted halibut on the bone, shallot and tamarind sauce, lemon rice
Green spiced free range chicken breast, yoghurt fenugreek sauce, pilau rice
Char-grilled Balmoral Estate venison, black stone flower reduction, masala mashed potatoes

SIDES for the table

Black lentils and Peshawari naan or garlic naan 🌿

DESSERTS

Royal malai kulfi, caramelized quinoa and raspberry crisp
Sticky ginger toffee pudding, cinnamon ice cream 🌿
Spiced date pancake, banana and miso caramel sorbet (vegan) 🌿

COFFEE & PETITS FOURS

Served at The Old Library Bar

(v) Vegetarian 🌿 Contains gluten Allergen menu available on request.

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