

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

Rabindranath Tagore



Cinnamon Summer Festival

Six courses at £50 per person

Cooking with the seasons has been an ongoing quest of ours ever since we opened our doors in 2001. Each year we look for new ingredients to create something new for our guests, and every now and again we look back at our favourites from the past years. I'm delighted to bring you a selection of our favourite summer dishes from the last 21 years at The Cinnamon Club.

Vivek Singh

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.

(v) Vegetarian 🌾 Contains gluten

Appetiser

Carpaccio of home cured Shetland salmon, mustard caviar, curry leaf snow

Starter

Jackfruit and lotus root kebab with poppy seed, tomato chutney (vegan)

Rest Course

Dahi bhalla papdi chaat and dahi vada sorbet

First Main Course

Grilled New Caledonian Obsiblu king prawns, Alleppey curry sauce

Second Main Course

Spinach malai kofta, stir-fried morels, tomato fenugreek sauce, saffron rice (v)

or

Clove smoked saddle of Romney Marsh lamb, corn and yoghurt sauce, spiced lamb mince and pilau rice

Black lentils and garlic naan for the table

Dessert

Honey & lime cheesecake with masala roast peach

Coffee and petits fours

Served in The Old Library Bar

Vegetarian and dietary alternatives available on request