

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

Rabindranath Tagore

Diwali at The Cinnamon Club


£65 per person including a festive cocktail

Every year the sound of firecrackers announces the celebration of India's favourite festival, Diwali. Homes are decorated, sweets are distributed and thousands of lamps are lit to create a world of fantasy. Of all the festivals celebrated in India, Diwali is the most vivid.

The Diwali story differs from state to state. In the North, it is a celebration to mark the return of Lord Rama after his victory over Ravana, the demon king of Lanka.

In the East, it is linked to the worship of demon-goddess Kali and in the business communities of India, Lakshmi - the goddess of wealth - is worshipped to offer gratitude and to pray for prosperity. Throughout India Diwali is enjoyed by people of every religion, and the celebrations are similar to those associated in other countries with Christmas.

The Cinnamon Club wishes you a very happy Diwali and a prosperous year ahead.

 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.

Diwali Menu

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

Diwali Canapes for the Table

Shammi kebab - ground vegetable kebab, smoked paprika raita (v)

Pithod - chickpea and yoghurt gnocchi with coriander chutney (v)

Shrimp 65 - South Indian style stir-fried shrimps with curry leaf

Starters

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

Tandoori long legged partridge breast with peanut and dried mango, gooseberry chutney, kachri raita

Lamb mille-feuille - Hyderabad black spiced lamb escalope, Awadhi lamb galouti 

Rest Course

Dahi bhalla papdi chaat and dahi vada sorbet

Mains


Shahi paneer - tandoori paneer tikka, spinach malai kofta, smoked korma sauce (v)

Kokum crusted halibut on the bone, shallot and tamarind sauce, lemon rice

Old Delhi style butter chicken on the bone, pilau rice

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

Trio of Diwali Desserts

Royal Punjabi malai kulfi, carrot halwa roll, gulab jamun 

Coffee and petits fours

Served in The Old Library Bar

Please ask your server for additional vegetarian alternatives