



**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)
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)

Prices include VAT at prevailing rate

12.5% service charge will be added to your bill. 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.

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 with pilau rice (vegan)

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

£45 per person

Starter

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

Main course

Green spiced free range chicken breast, yoghurt fenugreek 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 (v)

Dessert

Lemon and ginger brulee, garam masala sable (g)

(v) Vegetarian (g) Contains gluten

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. In order to be able to take advantage of the best of what's in season, the menu is subjected to changes.

The Cinnamon Selection

£55 per person

Starter

Calcutta spiced crab and beetroot cake with raisin, kasundi mustard (g)

Main course

Tandoori loin of Romney Marsh lamb, saffron roganjosh sauce, spiced lamb mince and 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

Warm chocolate mousse, spiced orange sauce and Madras coffee ice cream (g)

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The Essence of Cinnamon

£65 per person

Appetiser

Tandoor spiced wild Spencer Gulf king prawns with fennel and coriander

Starter

Tandoori guinea fowl breast tikka, coriander chutney

Main course

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

Sticky ginger toffee pudding, puffed amaranth seeds, cinnamon ice cream (g)

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The Cinnamon Festival

£75 per person (Maximum of 25 people)

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
Kale, quinoa and sweet potato kofta, tomato lemon sauce (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

Passion fruit and gulab jamun brûlée, pink peppercorn crisp (g)

Royal malai kulfi, caramelized quinoa and raspberry crisp

Trio of chocolate desserts-warm dark chocolate fondant, milk
chocolate mousse, white chocolate and chilli ice cream (g)

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of the best of what's in season, the menu is subjected to changes.

The Cinnamon Experience
£80 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

Starter

Spiced lamb mille-feuille (n)(g)

First main course

Grilled Obsiblu king prawns, Alleppey curry sauce

Second main course

Tandoori spiced Balmoral Estate venison, black stone
flower reduction, masala mash

Dessert

Royal malai kulfi, caramelized quinoa and raspberry crisp

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**The Cinnamon Experience
Vegetarian**

£80 per person

Canapé

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

Appetiser

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

Starter

Spiced aubergine steak, pumpkin chutney, masala peanut and moutabal (n) (g)

First main course

Kale, quinoa and sweet potato kofta, tomato lemon sauce (vegan)

Second main course

Tandoori Portobello and king oyster mushrooms, stir-fry of morels with peas, mushroom pilau

Dessert

Royal malai kulfi, caramelized quinoa and raspberry crisp

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