

THE CINNAMON CLUB

New Year's Eve

31st December 2021

5 course dinner with live entertainment and music
from The Cinnamon Club's in-house DJ

Aperitif

Scrumpted Pear

Grey Goose La Poire, spiced syrup, topped with Champagne

Canapés

Stir-fry of shrimp with cracked pepper and curry leaf

Lamb seekh seekh kebab wrapped in roomali bread

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

Starters

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

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

Keralan style lobster bisque flamed with Cognac

Char-grilled Zealand kingfish with carom seed, samphire and pickled radish

Free range chicken breast with dried mango and peanut, tandoori chicken rilletes (n) 🌾

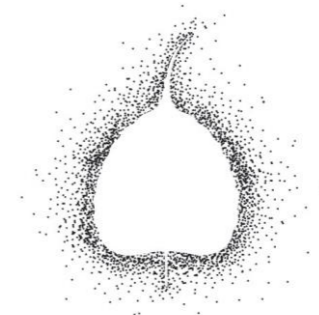
Clove smoked Awadhi lamb galouti kebab, cucumber raita, saffron bread 🌾

Middle Course

Bengali style vegetable cake with kasundi mustard 🌾 (v)

(v) vegetarian 🌾 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.



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Main courses

Hyderabadi style biryani of prune & root vegetables, burhani raita, banana chilli salan (v)

Mushroom tasting - Tandoori king oyster, kadhai shiitake, mushroom pilau, nutmeg-spinach sauce (v)

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

Grilled New Caledonian Obsiblu king prawns, Alleppey curry sauce, pandan leaf rice

Char-grilled free-range chicken breast, Penang style sambal, rice vermicelli

Raan - Slow braised lamb leg, nutmeg and peppercorn sauce, masala braised potato

Char-grilled Balmoral Estate venison, Rajasthani pickling sauce, chutney potatoes

Side dishes for the table

Masala mashed potatoes | Cumin flavoured yoghurt with cucumber

Black lentils | Chef's selection of breads

Desserts

Sticky garam masala pudding with nutmeg custard (n) 🌾

Salted caramel tart, wild berry sorbet 🌾

Passionfruit brûlée, pink peppercorn crisp 🌾

Coconut and rice kheer, char-grilled pineapple, quinoa and raspberry crumble (vegan)

Old Delhi style malai kulfi, pistachio crumble (n)

Selection of English farmhouse cheeses, quince chutney 🌾

Coffee and petits fours

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