

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

Rabindranath Tagore



Cinnamon Festive Season Menu

£75 per person including a Chef's choice of pre-starter
Wine Pairing £65 per person

Cooking with the seasons has been an ongoing quest at Cinnamon ever since we first 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 take a look back at our favourites from the past years. I'm delighted to bring you a selection of our favourite year-end ingredients in one menu this year.

We hope you enjoy!

Vivek Singh

****Vegetarian and dietary alternatives available on request****

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

Appetisers for the Table

Cured salmon molly with Kerala snow

Turkey 65 – South Indian stir-fried turkey breast with lentils & curry leaf

Bengali style vegetable cake with kasundi mustard

Champagne Francois Monay Rose' Gls 125ml

Starter

Char-grilled Obsiblu king prawns in Keralan seafood bisque
flamed with Cognac

2019 Rieling Quarzit trocken, Peter-Jacob Kuhn, Rheingau, Germany Gls 125ml

Main Course

Clove roast goose breast with sesame tamarind sauce, pickled root
vegetables and biryani rice

2020 Muscadetta Marabino, Val di Noto, Sicily Gls 125ml

Or

Smoked saddle of Kentish lamb, saffron roganjosh sauce, pilau rice
2015 Chateau du Retout Cru bourgeois, Haut Medoc, Bordeaux, France Gls125ml

Or

Crab risotto with truffle cappuccino (spice free option)
2020 Sancerre Pascal Thomas Reserve, Loire, France Gls 125ml

Garlic naan, black lentils and creamy masala mash for the table

Dessert

Cinnamon Club Christmas pudding, nutmeg custard (g)

Port Taylor Tawny 20 years, Portugal Gls 100 ml