



## Celebrating Mother's Day at The Cinnamon Club

£75 per person including a glass of Champagne on arrival

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

### Appetisers for the table

Char-grilled broccoli with mace and cardamom, curried yoghurt (v)

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

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

### Starters

Okra filled with peanut and jaggery, curried yoghurt, chilli coconut chutney (v)(n)

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

Grilled Scottish scallops with varhadi techa spices, truffled potato and Kolhapuri sauce

Camphor and sandalwood flavoured free range chicken breast, coriander chutney

Lamb mille-feuille - Hyderabadi black spiced lamb escalope, Awadhi lamb galouti (g)(n)

### Main courses

Tandoori Portobello and king oyster mushrooms, stir-fry of morels with peas, spinach garlic sauce, mushroom pilau (v)

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

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

Grilled New Caledonian Obsiblu king prawns, Alleppey curry sauce, rice vermicelli

Old Delhi style butter chicken on the bone, pilau rice and fenugreek butter

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

### Side dishes (for the table)

Black lentils

Cucumber raita with mint and cumin

Garlic or plain naan

### Desserts

Peanut chikki and chocolate marquis, coffee, banana (g)(n)

Tutti frutti whipped ganache, kesar pista kulfi, paan oil (n)

Black cardamom brulee, sesame crisp (g)

Coconut and tapioca phirni with mango passion fruit jelly (vegan)

Ice cream or sorbet selection of the day

Prices include VAT at prevailing rate. We do not levy service charge for tables of up to 8 people. Allergen information available on request. 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.