



CLUB ROYAL FEAST

£60 per person || £50 wine pairing

To maximise your experience,
try the pairing wine created by our Sommeliers.

Inspired by the grand weekend of celebrations to commemorate the crowning of King Charles III, we at The Cinnamon Club, have created an exquisite five-course menu to celebrate the royal in you! Join us and embark on a culinary journey with friends and family, as Executive Chef Vivek Singh and his team combine the finest English ingredients with the vibrant flavours of India for a celebratory meal like no other.

Please ask your server to see one of Vivek's Cookbooks!

CANAPÉS for the table

Jackfruit and lotus root kebab with poppy seed, tomato chutney (vegan)
Carpaccio of home cured Shetland salmon, mustard caviar, curry leaf snow
Camphor and sandalwood flavoured free range chicken breast tikka,
coriander chutney

Kir Royal

STARTERS

Kadhai spiced English asparagus with chickpea and yoghurt gnocchi (v)
2021 Sancerre Pascal Thomas Tradition, Loire, France

Jumbo morels filled with spiced paneer and dried fruits, kachri chutney (v)
2020 Muscadetta Marabino, val di Noto, Sicily, Italy

Grilled Scottish scallops with varhadi techa spices,
truffled potato and Kolhapuri sauce
2021 Gruner Veltliner, Wadshutz, Kamptal, Austria

King Charles Bangla Scotch egg with beetroot and mutton, kasundi ketchup 🌿
2020 Pinot Gris Grauburgunder Julg, Dengler-Seyley Pfalz, Germany

🌿 Contains Gluten (n) Contains Nuts (v) Vegetarian

Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen-trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. 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.

MAIN COURSES

Kale, quinoa and sweet potato kofta, tomato lemon sauce, saffron rice (vegan)
2021 Riesling Kabinett Trocken Weingut Familie Rauhen Mosel, Germany

Kokum crusted halibut on the bone, shallot and tamarind sauce, lemon rice
2020 Château La Vivonne, Côtes de Provence, France

Old Delhi style butter chicken on the bone, fenugreek butter and pilau rice
2021 Chablis Domaine Ellevin, Chablis, France

Char-grilled Balmoral Estate venison, black stone flower reduction, masala
mashed potatoes
2017 Rosso di Contrada Marabino, Val di Noto, Sicily, Italy

SIDES for the table

Black lentils and Peshawari naan or garlic naan 🌿

DESSERTS

Tutti frutti whipped ganache, saffron pistachio kulfi, pan oil
Prucia, Liqueur de France

Peanut chikki and chocolate marquis, coffee sorbet 🌿
Taylor Tawny 10 years, Portugal

Coconut phirni, pineapple murabba, lime basil sorbet (vegan)
2021 Côteaux du Layon Domaine de Barres, Loire, France

Selection of English farmhouse cheeses from Neal's Yard with quince chutney 🌿
2001 Vintage Fonseca Quinta do Panascal, Portugal

COFFEE & PETITS FOURS

Served at The Old Library Bar