



**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, chilli mayo
Char-grilled monkfish with chilli and lemongrass
Cured Scottish salmon jhal muri
Hakka style chicken with garlic and soya (g)
Toddy shop stir-fried beef in flaky bread (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 and gun powder (vegan)
Crisp aubergine with pumpkin chutney, masala
peanut (vegan)(n)

Dessert canapés £3.50 each

Thandai spiced shrikhand
Sticky ginger toffee pudding (g)
Carrot Halwa treacle tart (g)
Chai spiced chocolate tart with
red current sauce (g)

Prices include VAT @ 20%

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

Bowl Food

Minimum order of 15 bowls per selection

Biryanis £9.00 each

Lucknow style chicken/Hyderabad style lamb/Root vegetable (v)

Substantial canapés & bowl food

£8.00 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)

Hyderabad 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

Char-grilled Scottish salmon with dill, mustard & honey

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 £7.00

Tandoor roasted aubergine crush £7.00

Black lentils £7.50

Cumin flavoured yogurt with cucumber £4.50

Masala mashed potatoes £4.50

Rajasthani sangri beans £8.00 (v)

Dessert

Black cardamom brûlée, sesame crisp (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. To be able to take advantage of the best of what is in season, the menu is subjected to changes.

The Cinnamon Selection

£58 per person

Starter

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

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 £7.00

Tandoor roasted aubergine crush £7.00

Black lentils £7.50

Cumin flavoured yogurt with cucumber £4.50

Masala mashed potatoes £4.50

Rajasthani sangri beans £8.00 (v)

Dessert

Warm dark chocolate and cumin mousse, coffee ice cream (g)

(v) Vegetarian (g) Contains gluten

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The Essence of Cinnamon

£68 per person

Appetiser

Tandoori guinea fowl breast tikka, peanut and dried mango

Starter

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

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 £7.00

Tandoor roasted aubergine crush £7.00

Black lentils £7.50

Cumin flavoured yogurt with cucumber £4.50

Masala mashed potatoes £4.50

Rajasthani sangri beans £8.00 (v)

Dessert

Tutti frutti whipped ganache, saffron pistachio kulfi, paan oil (n)

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The Cinnamon Festival

£80 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 £7.00

Tandoor roasted aubergine crush £7.00

Black lentils £7.50

Cumin flavoured yogurt with cucumber £4.50

Masala mashed potatoes £4.50

Rajasthani sangri beans £8.00 (v)

Desserts

Black cardamom brûlée, sesame crisp (g)

Tutti frutti whipped ganache, saffron pistachio kulfi, paan oil (n)

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

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server know of any allergies or dietary requirements. To be able to take advantage
of the best of what is in season, the menu is subjected to changes.

The Cinnamon Experience

£90 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 blue king prawns, Alleppey curry sauce

Second main course

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

Dessert

Tutti frutti whipped ganache, saffron pistachio kulfi, paan oil (n)

(v) Vegetarian (g) Contains gluten

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The Cinnamon Experience
Vegetarian

£90 per person

Canapé

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

Appetiser

Dahi Bhalla Chaat: Chilled lentil dumpling with spiced yoghurt, tamarind, toasted cumin (v)

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

Tutti frutti whipped ganache, saffron pistachio kulfi, paan oil (n)

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