

The Cinnamon Club Festive Feast

£75 per person

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

Reception Canapés

Crab and curry leaf cake, green chilli mayo Hakka style stir-fried chicken with garlic and soy (g) Pithod – chickpea and yoghurt gnocchi, coriander chutney (v)

Starter

Char-grilled long legged partridge breast, spiced pear chutney, kachri raita

Middle Course

Tandoori New Caledonian Obsiblue king prawns, tomato and lemon sauce

Main Course

Roast saddle of Kentish lamb, keema methi

Pilau rice, garlic naan, black lentils and creamy masala mash for the table

Dessert

Cinnamon Club garam masala Christmas pudding, nutmeg custard (g)(n)

Vegetarian alternatives available on request

(v) Vegetarian (g) Contains gluten (n) Contains nuts

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.