

Celebrating Mother's Day at The Cinnamon Club

£60 per person

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 (vg)

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)

South Indian pepper fried shrimps with curry leaf lime crumble, curried yoghurt

Tandoori free range chicken breast with fennel and coriander, kachri chutney

Awadhi lamb galouti, saffron sheermal, smoked paprika raita (g)(n)

Main courses

Jumbo morels with spiced tofu, tandoori king oyster, truffled millet khichdi shiitake crisps (vg)

Shahi Paneer - tandoori paneer tikka, spinach malai kofta, smoked korma sauce, pilau rice (v)(n)

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

Old Delhi style butter chicken, pilau rice and fenugreek butter

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

Seared rump steak of 28 day dry-aged Hereford beef, fondant potatoes, red wine sauce



Side dishes (for the table)

Black lentils (v)

Cucumber raita with mint and cumin (v)

Garlic or plain naan (g)

Desserts

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

Spiced almond and ginger cake, Tahitian vanilla ice cream (g)(n)

Black cardamom brûlée, sesame crisp (g)

Coconut phirni, pineapple murabba, lime basil sorbet (vg)

Ice cream or sorbet selection of the day

Coffee and Petits Fours

(v) Vegetarian (vg) Vegan (g) Contains gluten (n) Contains nuts Allergen menus available on request

Prices include VAT at prevailing rate. 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.