



THE CINNAMON CLUB

Christmas Eve & Boxing Day

£75 per person

Amuse-bouche

Pithod - spiced chickpea and yoghurt gnocchi, tamarind and coriander chutney (v)

Starters

Char-grilled tenderstem broccoli with mace and cardamom, toasted almond and rose petal (v)(n)

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

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

Smoked carpaccio of home-cured Scottish salmon, moilee snow, salmon roe caviar

Tandoori turkey tikka with Rajasthani soola spices, kachri chutney

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

Main courses

Gobi Musallam - roast whole cauliflower with spinach and garlic sauce (v)(g)

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

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

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

Chicken Rezala - tandoori chicken breast, poppy and screwpine sauce, pilau rice (n)

Roast goose breast, black stone flower reduction, brussel sprout poriyal

Side dishes (for the table)

Masala mash | Cumin flavoured yoghurt with cucumber | Black lentils | Naans (g)

Desserts

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

Black cardamom brûlée, sesame crisp (g)

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

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

Vegetarian options available. Allergen menu available on request(v) Vegetarian (vg) Vegan (g)
Contains gluten (n) Contains nuts

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.

Vitamins & Minerals

Red Lady #2 £9.50

Three spirit livener, watermelon cordial, curacao orange, lime *contains caffeine

Bellini #2 £9.00

Apricot puree, spiced rose, LA Brewery tropical ginger

Festive Cocktails

Shebet Spritz £14.00

Campari, hibiscus & pomegranate soda, brut champagne

Club Bellini £14.00

Belvedere ginger, apricot puree, spiced rose, prosecco spumante

To enhance your dining experience, a selection of extraordinary, spice-friendly wines has been assembled by our sommelier:

White wines

	glass	bottle
2020 Encosta Do Vale Calego,Cordeiro,Teja Ferno Pires,Portugal	£9.00	£49.00
2022 Riesling Kabinett Troken Weingut Familie Rauhen, Mosel, Germany	£11.80	£65.00
2022 Sancerre Pascal Thomas,Domaine de Saucy , loire, France	£16.70	£92.00
2022 Le G de Guiraud, Sauterne, Bordeaux, France	£18.00	£98.00
2022 Chablis Domaine Ellevin, Chablis, Fance	£18.60	£102.00
2021 Semillion Assyrtico Ovilos, Kitima Biblia Chora, Macedonia, Greece	£25.40	£127.00

Red wines

2022 Valpolicella Classico Le Filgne, Le Bertarole, Veneto, Italy	£8.70	£48.00
2020 Cabernet Sauvignon Perez Cruz, Maipo Alto, Chile	£10.00	£55.00
2017 Nero D'Avola Rosso di Contrada Marabino, Val di Noto, Sicily, Italy	£13.50	£74.00
2020 Malbec Gran Reservado Fabre Montmayou, Mendoza, Argentina	£15.60	£86.00
2015 Bourgogne rouge, Cuvee Perle rare, Dmaine de la Galopiere, Burgundy, France	£23.00	£114.00
2016 Chateau Haut Chaigneau, Lalande de Pommerol, France	£22.60	£124.00

For children, please ask your server for suitable options. For those challenged on the spice front, The Cinnamon Club is pleased to offer

Appetiser

Crab risotto with truffle cappuccino, pan fried king prawn

Main course

Roast goose breast with red wine sauce, pickled root vegetables