

THE CINNAMON CLUB

New Year's Eve

31st December 2022

5 course dinner with live entertainment and music
from The Cinnamon Club's Jazz band

Aperitif

Scrumpled Pear

Grey Goose La Poire, spiced syrup, topped with Champagne

Canapés

Shrimp 65 - Stir-fry of shrimp with lentils and curry leaf

Lamb seekh kebab wrapped in roomali bread

Pithod - chickpea and yoghurt gnocchi with coriander chutney (v)

Starters

Jackfruit and lotus root kebab with poppy seeds, tomato chutney (vegan)

Char-grilled broccoli with almond and rose petal, coriander chutney (v) (n)

Keralan style lobster bisque flamed with Cognac

Tandoori Chalk Stream trout with dill and mustard, samphire and pickled radish

Tandoori turkey tikka with Rajasthani soola spices, kachri chutney 🌾

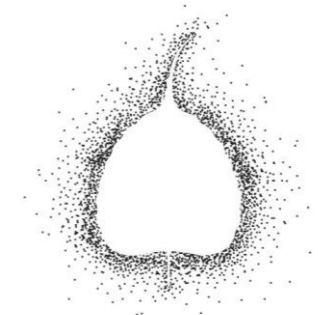
Clove smoked Awadhi lamb galouti kebab, cucumber raita, saffron bread 🌾

Middle Course

Bengali style vegetable cake with kasundi mustard 🌾 (v)

(v) vegetarian 🌾 contains gluten

Prices include VAT at prevailing rate. **We do not levy service charge for tables of up to 8 people.** Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. 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.



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Malabar style biriyani of prune and root vegetables, banana chilli salan (vegan)

Mushroom tasting - Tandoori king oyster, kadhai shiitake, mushroom pilau, nutmeg-spinach sauce (v)

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

Grilled New Caledonian Obsiblu king prawns, Alleppey curry sauce, pandan leaf rice

Tandoori chicken breast with fennel and coriander, smoked korma sauce, pilau rice

Raan - Slow braised lamb leg, nutmeg and peppercorn sauce, masala braised potato

Char-grilled Balmoral Estate venison, Rajasthani pickling sauce, chutney potatoes

Roast goose breast, sesame tamarind sauce and brussel sprout poriyal (n)

Side dishes for the table

Masala mashed potatoes | Cumin flavoured yoghurt with cucumber

Black lentils | Chef's selection of breads

Desserts

Sticky garam masala pudding with nutmeg custard (n) 🌾

Carrot halwa treacle tart, clove ice cream 🌾

Passionfruit brûlée, pink peppercorn crisp 🌾

Saffron poached pear, coconut kheer, quinoa crumble (vegan)

Royal malai kulfi, Indian 100s and 1000s

Selection of English farmhouse cheeses, quince chutney 🌾

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