



CINNAMON CLUB'S
CHRISTMAS EVE MENU

£75 per person

As a cornerstone of Indian fine dining since 2001, we bring holiday cheer with our signature combination of innovation and tradition, delivering Indian cuisine with a seasonal, celebratory twist. For over 20 years, our passion, creativity, and ambition have been the foundation of our evolving offerings. As always, our commitment to sustainability, seasonality, and the development of our incredible team shines brightly, ensuring each festive visit brings a new and enchanting experience.

Vivek Singh

Master Chef: PEERUDDIN KHAN
Restaurant Manager: PARAG BHANUSHALI
Head Sommelier: GIOVANNI DELUCA

AMUSE-BOUCHE

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

STARTERS

Char-grilled broccoli with mace and cardamom, toasted almond and rose petal (v)(n)
Roast Romaro pepper filled with fenugreek, raisin and bitter gourd, coriander chutney (vg)
Char-grilled long legged partridge breast, mushroom pickle, wild rice salad
Smoked carpaccio of home-cured Scottish salmon, mustard potato, caramel muri
Tandoori turkey tikka with Rajasthani soola spices, kachri chutney
Nawabi lamb pasanda kebab with poppy and almond, smoked paprika raita (n)

MAINS

Gobi Musallam - roast whole cauliflower with aromatic spices, garlic sauce (v)(g)
Filled jumbo morels, morel and pea stir-fry, tomato fenugreek sauce, saffron pilau (v)
Grilled jumbo Black Tiger prawns, seafood makhani sauce, rice vermicelli
Kokum crusted halibut on the bone, coconut coriander sauce, lemon rice (n)
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)

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

DESSERTS

Peanut chikki and chocolate marquis, coffee sorbet (g)(n)
Black cardamom brûlée, sesame crisp (g)
Cinnamon Club garam masala Christmas pudding, Tahitian vanilla custard (n)(g)
Coconut phirni, pineapple murabba, lime basil sorbet (vg)

FESTIVE COCKTAILS

Chai Bellini £12.00
Cold Brew Darjeeling tea with hint of cinnamon & saffron layered chai foam
Winter Berry £14.00
D' Yavol vodka with seasonal fresh berries and aromatic makrut lime

FESTIVE MOCKTAILS

Bliss £10.00
Fresh Cranberry and peach with fizz
Lively £12.00
Fresh and fiery with watermelon, guava, chai spice

TO ENHANCE YOUR DINING EXPERIENCE, A SELECTION OF EXTRAORDINARY, SPICE-FRIENDLY WINES HAS BEEN ASSEMBLED BY OUR SOMMELIER:

White wines	glass	bottle
2023 Picpoul de Pinet domaine Muret, Languedoc, France	£10.20	£56.00
2023 Riesling Trocken Weingut Familie Rauhen Mosel, Germany	£12.00	£66.00
2023 Muscadetta Marabino, Val di Noto, Sicily, Italy	£13.50	£74.00
2022 Sancerre P Thomas, Domaine de Sacy, Loire, France	£16.70	£92.00
2023 Chablis Domaine Ellevin, Burgundy, France	£18.50	£102.00
2022 Semillon Assyrtiko Ovilos, Ktima Biblia Chora, Macedonia, Greece	£24.00	£120.00
Red wines	glass	bottle
2022 Cabernet Sauvignon Perez Cruz, Maipo Alto, Chile	£10.60	£58.00
2018 Shiraz the Lodge Hill, Jim Barry, Clara Valley, Australia	£11.00	£60.00
2019 Côtes du Rhône Villages St Pantaleon Les Vignes, Dom Gigondan	£14.00	£76.00
2013 Merlot Gran Reservado Fabre Montmayou, Patagonia, Argentina	£14.50	£79.00
2022 Prats & Symington Post Scriptum, Duoro, Portugal	£15.30	£84.00
2017 Nero d'Avola Parrino Marabino, Val di noto, Sicily, Italy	£22.00	£110.00

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

Vegetarian options available

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

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.