Let your life lightly dance on the edges of time like dew on the tip of a leaf.

Rabindranath Tagore



Cinnamon Summer Festival

4 courses at £48 per person

Cooking with the seasons has been an ongoing quest of ours ever since we opened our doors I 2001. Each year we look for new ingredients to create something new for our guests, and every now and again we look back at our favourites from past years. I'm delighted to bring you a selection of our favourite summer dishes from the last 24 years at The Cinnamon Club.

Vivek Singh

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

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.

Appetiser

Tandoor roasted aubergine moutabal with salted caramel walnut and endive (v)(n)

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Carpaccio of home cured salmon bhel, caramel muri (n)

Starter

Okra with peanut and jaggery, curried yoghurt and chilli coconut chutney (v)(n)

or

Nawabi lamb pasanda kebab with poppy and almond, smoked paprika raita (n)

Main Course

Saag Paneer – Tandoori paneer tikka with spinach, mustard and garlic sauce, pickled root vegetables (v)

or

Old Delhi style butter chicken on the bone with pilau rice

Dessert

Spiced peach pavlova with basil shrikhand or Saffron pistachio kulfi, rose petal nougatine (n)

Allergen and dietary alternatives available on request