



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

Rabindranath Tagore

Canapes

Minimum order of 20 canapés per selection

Canapés £3.50 each

Kerala crab and curry leaf cake (g)
Tempura battered shrimps, chilli mayo
Char-grilled monkfish with chilli and lemongrass
Cured Scottish salmon jhal muri (g)
Hakka style chicken with garlic and soya (g)
Toddy shop stir-fried beef in flaky bread (g)
Lamb mince kebab in roomali bread (g)
Tangy potato in semolina shell (v)(g)
Tandoori paneer with pineapple chutney (v)
Rice pancake with masala potato, coconut
chutney and gun powder (vg)
Crisp aubergine with pumpkin chutney, masala
peanut (vg)(n)

Dessert canapés £3.50 each

Saffron pistachio kulfi (n)
Carrot hulwa ginger toffee pudding (g)
Spiced almond financier, thandai shrikhand (n)
Chai spiced chocolate tart with spiced raspberry sauce (g)

(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.

Bowl Food

Minimum order of 15 bowls per selection

Biryanis £9.00 each

Lucknow style chicken/Hyderabadi style lamb/Root vegetable (v)

Substantial canapés & bowl food £8.00 each

Kerala sea bream with yoghurt rice and green mango chutney

Masala lamb burger sliders (g)

Coconut shrimp curry with steamed rice

Butter chicken with pilau rice

Keema pao – Spiced lamb mince with cumin brioche (g)

Paneer and pepper naanza (v)(g)

Hyderabadi style baby aubergine with pilau rice (vg)(n)

We suggest between 3–5 canapés and 2–4 bowls per person depending on the time duration and format of your event.

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The Cinnamon Leaf

£48 per person

Starter

Bengali style vegetable cake with beetroot and raisin, kasundi ketchup (v)(g)

Main course

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

A bread selection and one side dish of your choice, on a sharing basis, are included.

Side dishes

Wild mushroom and spinach stir-fry (vg) £7.00

Tandoor roasted aubergine crush (vg) £7.00

Black lentils (v) £7.50

Cumin flavoured yogurt with cucumber (v) £4.50

Masala mashed potatoes (vg) £4.50

Rajasthani sangri beans (v) £10.00

Dessert

Black cardamom brûlée, sesame crisp (g)

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Please let your server know of any allergies or dietary requirements. To be able to take advantage of the best of what is in season, the menu is subjected to changes.

The Cinnamon Selection

£58 per person

Starter

Char-grilled Scottish salmon with dill, mustard and honey, curry leaf lime crumble, celeriac salad

Main course

Seared Gressingham duck breast, sesame tamarind sauce, sautéed kale and pumpkin chutney, pilau rice (n)

or

Tandoori loin of Romney Marsh lamb, spinach and garlic sauce, keema methi gosht, pilau rice
(£5 supplement)

A bread selection and one side dish of your choice, on a sharing basis, are included.

Side dishes

Wild mushroom and spinach stir-fry (vg) £7.00

Tandoor roasted aubergine crush (vg) £7.00

Black lentils (v) £7.50

Cumin flavoured yogurt with cucumber (v) £4.50

Masala mashed potatoes (vg) £4.50

Rajasthani sangri beans (v) £10.00

Dessert

Warm chocolate and nutmeg mousse, caramelised banana and ginger ice cream

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The Essence of Cinnamon

£70 per person

Appetiser

Tandoori free range chicken breast with pickling spices, kachri chutney

Starter

Grilled king scallop with varhadi techa spices, chutney potato and Kolhapuri sauce (g)

Main course

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

A bread selection and one side dish of your choice, on a sharing basis, are included.

Side dishes

Wild mushroom and spinach stir-fry (vg) £7.00

Tandoor roasted aubergine crush (vg) £7.00

Black lentils (v) £7.50

Cumin flavoured yogurt with cucumber (v) £4.50

Masala mashed potatoes (vg) £4.50

Rajasthani sangri beans (v) £8.00

Dessert

Rasmalai tres leches (g)(n)

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The Cinnamon Festival

£95 per person (Maximum of 25 people)
Including a chef's choice of pre-starter

Starters

Char-grilled Black Tiger prawns, Kashmiri chilli and dried fenugreek leaf
Tandoori free range chicken breast with pickling spices, kachri chutney
Spiced aubergine steak, pumpkin chutney, masala peanut and moutabal
(v)(g)(n)

Main course

Spice crusted halibut on the bone, Mangalore curry sauce, lemon
rice

Smoked Romney Marsh lamb chop with keema methi gosht, pickling
sauce, pilau rice

Filled jumbo morels and tandoori paneer tikka with tomato fenugreek
sauce, saffron pilau (v)

*A bread selection and one side dish of your choice, on a sharing basis, are
included*

Side dishes

Wild mushroom and spinach stir-fry (vg) £7.00

Tandoor roasted aubergine crush (vg) £7.00

Black lentils (v) £7.50

Cumin flavoured yogurt with cucumber (v) £4.50

Masala mashed potatoes (vg) £4.50

Rajasthani sangri beans (v) £10.00

Desserts

Black cardamom brûlée, sesame crisp (g)

Tutti frutti whipped ganache, saffron pistachio kulfi, paan oil (n)

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

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The Cinnamon Experience

£110 per person

Canapés

Pithog Saag - Chickpea and yoghurt gnocchi, spinach crumble,
tamarind and coriander chutney (v)

Bhalla Papdi Chaat - Wheat crisps, dahi bhalla sorbet,
tangy tamarind and chickpea caviar (v)(g)

Appetiser

Grilled king scallop with varhadi techa spices, chutney potato
and Kolhapuri sauce (g)

Starter

Tandoori Kentish lamb chop, fenugreek rarha gosht (g)

First main course

Spice crusted halibut, Mangalore curry sauce

Second main course

Tandoori spiced Balmoral Estate venison, black stone
flower reduction, masala mash

Butter chicken curry, Pilau rice and Garlic naan for the table

Dessert

Tutti frutti whipped ganache, saffron pistachio kulfi, paan oil (n)

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of the best of what is in season, the menu is subjected to changes.

The Cinnamon Experience

Vegetarian

£110 per person

Canapés

Pithog Saag - Chickpea and yoghurt gnocchi, spinach crumble,
tamarind and coriander chutney

Bhalla Papdi Chaat - Wheat crisps, dahi bhalla sorbet,
tangy tamarind and chickpea caviar (g)

Appetiser

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

Starter

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

First main course

Kale, quinoa and sweet potato kofta, tomato lemon sauce
(vg)

Second main course

Filled jumbo morels, morel and pea stir-fry, tomato fenugreek
sauce, saffron pilau

Butter paneer curry, Pilau rice and Garlic naan for the table

Dessert

Tutti frutti whipped ganache, saffron pistachio kulfi, paan oil (n)

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