



## CINNAMON CLUB'S NEW YEAR'S EVE MENU

5 COURSE DINNER MENU WITH LIVE JAZZ BAND

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. Wishing you a very Happy New Year!

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

## APERITIF

Festive Spritz: Aperol, grapefruit and raspberry, topped with Prosecco

## CANAPES

Chilli shrimp cocktail on masala biscuit, Oscietra caviar (g)

Lamb seekh seekh kebab wrapped in roomali bread (g)

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

## STARTERS

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

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

Keralan style lobster bisque flamed with Cognac, masala sourdough toast (g)

Char-grilled Chalk Stream trout fillet, curry leaf lime crumble, burnt coconut chutney

Tandoori free range chicken breast with pickling spices, kachri chutney

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

## MIDDLE COURSE

Bengali style vegetable cake with kasundi ketchup (v)(g)

## MAINS

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

Malabar style biryani of prune and root vegetables, banana chilli salan, coconut raita (vg)

Shahi Paneer - tandoori paneer tikka, spinach malai kofta, medley of smoked korma  
and spinach garlic sauces (v)(n)

Spice crusted halibut on the bone, coconut coriander sauce, lemon rice (n)

Grilled jumbo Black Tiger prawns, seafood makhani sauce, rice vermicelli

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

Raan - Slow braised lamb leg, nutmeg and peppercorn sauce, kadhai spiced potato (g)

Char-grilled Balmoral Estate venison, dried lime and rock moss, masala mash

## SIDE DISHES FOR THE TABLE

Black lentils (v)

Cumin flavoured yoghurt with cucumber (v)

Chef's selection of breads (v)(g)

## DESSERTS

Spiced fruit and nut pudding with nutmeg custard (n)(g)

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

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

Lemon and garam masala crème brûlée, sesame crisp (g)

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

Selection of English farmhouse cheeses, quince chutney, Peshawari naan (g)(n)

(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.