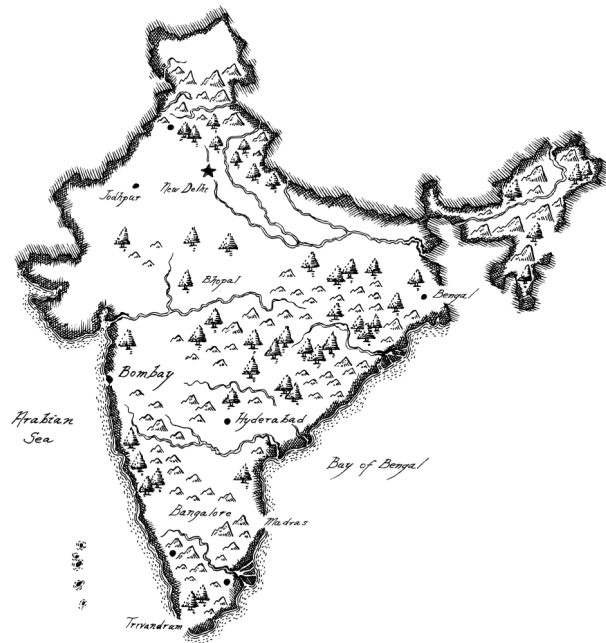




What	When	Where	Notes
1. Pithod	2008	Rajasthan	Chickpea & yoghurt gnocchi
2. Saag	2002	Punjab	Crumble
3. Carpaccio	2005	Bengal	Cure
4. Moily	2001	Kerala	Broth
5. Caviar	2020	Instagram	Nutty pop
6. Snow	2016	Bazaar	Impossible
7. Mille-feuille	2013	Mumbai	Bade Miya Kababiya
8. Escalope	2003	Hyderabad	Granite
9. Galouti	2004	Lucknow	Need Luck Now
10. Pigeon	2001	Anjou, France	NOT Trafalgar Sq
11. Pumpkin	2008	Home	Slope
12. Smoky raita	2007	Spain	Capital Hotel
13. Masala peanut	2015	Delhi	Ashoka Bar
14. Wild Prawn	2016	South Australia	Sustainable
15. Alleppey curry	2006	Backwaters	Houseboat
16. Venison	2017	Scotland/ Rajasthan	Roast-rest and Raj
17. Black stone flower	2009	Chettinad	Autumn
18. Masala mash	2001	Cinnamon Club	Best of both worlds
19. Raan	2021	Mughal India	Lockdown Battersea
20. Kulfi	2012	All over	JohoSoh



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

Rabindranath Tagore



FESTIVE FEASTING AT THE CINNAMON CLUB

£80per person | £140 with paired wines

*To maximise your dining experience, this menu must be ordered
by each diner at your table.*



Set in the historic Grade II listed former Westminster Library, The Cinnamon Club is an institution in the world of Indian Fine Dining. The Original modern Indian restaurant, since 2001 we have had a long history of serving innovative and creative Indian cuisine in a magnificently majestic setting.

My earliest memories are of celebrations and festivals—moments that always found their way to the dinner table. The joy of sharing food and the warmth of togetherness made each occasion unforgettable. Creating these memorable experiences is where we truly come alive, so we're thrilled to present our newest festive menu to mark the season ahead. We hope you enjoy!

Vivek Singh



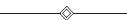
CANAPÉS FOR THE TABLE

Bengali style shrimp khichuri arancini with Oscietra caviar (g)

Chettinad spiced duck confit lentil doughnut, onion sambal

Chinjabi chilli chicken dumpling with honey, sesame and soy (g)

Sparkling Janz rose', Tasmania



STARTERS

Char-grilled long legged partridge breast, mushroom and thyme pickle, spiced pear chutney

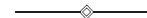
2023 Chardonnay Fabre Montmayou, Mendoza, Argentina



MIDDLE COURSE

Spice crusted halibut on the bone, Keralan seafood bisque

2023 Pinot gris Le Coque, Leon Bosh, Alsace, France

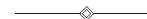


MAIN COURSE

Tandoori smoked Kentish lamb saddle, missi roti, lamb roganjosh and truffled mash (g)

2017 Nero d'Avola Parrino, Marabino, Val di Noto, Sicily

Pilau rice (vg) and black lentils (v) for the table



DESSERT

The Cinnamon Club garam masala Christmas pudding, nutmeg custard (g)(n)

10-year-old tawny Grahams port

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

Prucia, Liqueur de France

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

Please ask your server for additional vegetarian alternatives

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.