



CINNAMON CLUB'S CHRISTMAS DAY FEAST

£150 per person including a festive aperitif

As a cornerstone of Indian fine dining since 2001, we bring the magic of Christmas to life with our signature blend of innovation and tradition, delivering Indian cuisine with a festive and celebratory twist. For over 20 years, our passion, creativity, and ambition have been at the heart of our evolving seasonal offerings. This Christmas, our commitment to sustainability, seasonality, and nurturing our exceptional team ensures that every visit is a sparkling and unforgettable festive experience. Wishing you a very Happy Christmas!

A handwritten signature in black ink, reading 'Vivek Singh' with a stylized flourish underneath.

Master Chef: PEERUDDIN KHAN
Restaurant Manager: FADIL JANUZZI
Head Sommelier: GIOVANNI DELUCA

FESTIVE COCKTAILS

DAKSHIN DAIQUIRI £16.00
Rum | Pandan | Blackcurrent | Hibiscus

LIME LEAF COLLINS £13.00
Gin | Lime Leaf | Cider | Guava

ALCOHOL FREE

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 RECOMMENDED BY OUR SOMMELIER:

White wines	125ml glass	bottle
2024 Picpoul de Pinet domaine Muret, Languedoc, France	£10.20	£56.00
2024 Riesling Trocken Weingut Familie Rauhen Mosel, Germany	£12.00	£66.00
2023 Muscadetta Marabino, Val di Noto, Sicily, Italy	£14.80	£76.00
2023 Sancerre P Thomas, Domaine de Sacy, Loire, France	£16.70	£92.00
2023 Chablis Domaine Ellevin, Burgundy, France	£18.50	£102.00
2024 Semillon Assyrtiko Ovilos, Ktima Biblia Chora, Macedonia, Greece	£25.00	£120.00
Red wines	125 glass	bottle
2022 Cabernet Sauvignon Perez Cruz, Maipo Alto, Chile	£10.60	£58.00
2022 Silk and Spices,Sographe wine, Vila Nova de Gaia, Portugal	£12.80	£68.00
2013 Merlot Fabre Montmayou, Patagonia, Argentina	£15.00	£79.00
2019 Côtes du Rhône Villages St Pantaleon Les Vignes, Dom Gigonda	£17.50	£82.00
2017 Nero d’Avola Parrino Marabino, Val di noto, Sicily, Italy	£19.60	£98.00
2022 Mercurey la Framboisière Domaine Faiveley, Côte Chalonnaise, France	£25.00	£120.00

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

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.

STARTERS

- Bombay pao bhaji with spiced burrata, caper kachumber (v)(g)
- Spiced aubergine steak, pumpkin chutney, masala peanut and moutabal (v)(g)(n)
- Keralan style lobster soup flamed with Cognac, masala sourdough toast (g)
- Smoked carpaccio of home-cured Scottish salmon, mustard potato, Oscietra caviar
- Tandoori turkey tikka with Rajasthani soola spices, cranberry chutney
- Clove smoked Anjou squab pigeon, beetroot raita, pumpkin and peanut (g)(n)
- Nawabi lamb pasanda kebab with poppy and almond, kachri chutney (n)



INTERIM COURSE

Pithod Chaat – spiced chickpea and yoghurt gnocchi, tamarind and coriander chutney (v)



MAINS

- Kashmiri root vegetable biryani with dried fruits, burhani raita, walnut chutney (v)(n)
- Filled jumbo morels, morel and pea stir-fry, tomato fenugreek sauce, saffron pilau (v)
- Grilled jumbo Black Tiger prawns, Awadhi spiced yoghurt sauce, rice vermicelli
- Tamarind glazed halibut on the bone, Mangalore curry sauce, lemon rice
- Chicken Rezala – tandoori chicken breast, poppy and screwpine sauce, pilau rice (n)
- Roast goose breast, coconut vinegar sauce, Brussels sprout poriyal
- Raan - Slow braised lamb leg, nutmeg and peppercorn sauce, masala braised potato (g)

Side dishes (for the table)

Masala mash | Cumin flavoured yoghurt with cucumber | Black lentils | Naans (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)
- Selection of English farmhouse cheeses with quince chutney, Peshawari naan (g)(n)

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