

# CINNAMON MENU

£35.00 PER PERSON

## STARTER

**Char-grilled cobia fish with fennel and coriander**

Curried yoghurt

*or*

**Bombay street food**

Vada pao, tapioca cake and chilli paneer

## MAIN COURSE

**Laal maas**

Rajasthani style fiery lamb curry

*or*

**Stir-fried paneer and baby corn**

Kadhai spices, pilau rice

## SIDE DISHES

Sides of Black lentils, and stir fried greens on sharing basis

Bread selection on sharing basis

## DESSERT

**Sticky ginger toffee pudding**

Garam masala ice cream

Vegetarian alternatives are provided on the night, as well as dietary requirements catered for.

## TEA AND COFFEE

Homemade petits fours

# ESSENCE MENU

£50.00 PER PERSON

## APPETISERS

### Selection of cold starters for the table

Papdi chaat, Avocado hummus, Tandoori chicken chaat / Char-grilled fruits and watermelon  
chaat in gem cups

## STARTER

### Grilled pink aubergine

Sesame, tamarind and peanut crumble

## SOUP

### Kerala spiced lobster soup

Flamed with Cognac

*or*

### Kadhi pithod

Spiced yoghurt soup with chickpea gnocchi

## FIRST MAIN

### Char-grilled wild African prawn

Coriander and garlic crust

*or*

### Kale and quinoa kofta

Tomato lemon sauce

## SECOND MAIN

### Clove smoked lamb rump

Fennel and nutmeg sauce, saffron rice

*or*

### Tandoori trio

Paneer tikka, achari cauliflower, padron pepper

## SIDE DISHES

Lucknowi chicken biryani, Burhani raita, Black lentils and  
Selection of breads for the table on sharing basis

## DESSERT

### Hot dark chocolate mousse

Cinnamon ice cream

Vegetarian alternatives are provided on the night, as well as dietary requirements catered for.

## TEA AND COFFEE

Homemade petits fours