

Holi Festival of Colours

Five course menu at 30 per person

Starters

Lentil stuffed wheat bread with yoghurt, tamarind and pomegranate (v) (g)

Spiced seabream with green mango and coconut chutney

Tandoori chicken with peanut and dried mango

Rest course

Thandai Sorbet

Main Courses

‘Khumb sarson ka saag’ Tandoori mushrooms with mustard greens, chickpea bread (v)

‘Jhinga Malai’ King prawns in coconut and cardamom sauce with ghee rice

Chettinad spiced lamb kofta with coconut and coriander sauce

Dessert

Assorted Holi Sweets

Carrot halwa spring roll | Gulab Jamun | White pumpkin halwa

Tea, coffee and petit fours

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

Head Chef Ramachandran Raju

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities go directly to the staff. We welcome your comments and suggestions. Please speak to our duty manager or e-mail us at info@cinnamon-kitchen.com - Our food suppliers have given assurances that none of our ingredients are genetically modified. Game dishes may contain shot. Some of our dishes may contain or have been in contact with nuts, Please let your server know of any allergies or dietary requirements.