

THE CINNAMON

£38.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£7.50 per person

ADD 3 CANAPES AND A
SPARKLING CINNAMON BELLINI

£12.50 per person

STARTERS

Bengali spiced crab and cod cake

or

Chargrilled broccoli with almond and rose petal (v, gf, n)

MAIN COURSE

Chettinadu style mutton curry with pilau rice (gf, df)

or

Tandoori Trio - paneer tikka, achari cauliflower, Padrón pepper (v, gf)

SIDE DISHES

Black lentils (v, gf) / Stir fry of seasonal greens (vegan, gf) / Selection of breads (v)

DESSERT

Shrikhand cheesecake, salted caramel nougat (n)

TEA AND COFFEE

Homemade petits fours

THE SPICE TRAIL

£50.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£7.50 per person

ADD 3 CANAPES AND A
SPARKLING CINNAMON BELLINI

£12.50 per person

STARTERS

Assorted kebabs from the clay oven

Tandoori salmon, chicken leg tikka, paneer tikka (gf)

or

Vegetarian selection (v)

MAIN COURSE

Chargrilled saddle of lamb with Rajasthani corn and yoghurt sauce, pilau rice (gf)

or

Subz saag - tandoori root vegetables in spinach sauce (v, gf)

SIDE DISHES

Black lentils (v, gf) / Stir fry of seasonal greens (vegan, gf) / Selection of breads (v)

DESSERT

Malai kulfi, honeycomb crumble (n)

TEA AND COFFEE

Homemade petits fours

(v) Vegetarian (n) Contains nuts (gf) Gluten free (df) Dairy free

THE ESSENCE OF CINNAMON

£60.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£7.50 per person

ADD 3 CANAPES AND A SPARKLING CINNAMON BELLINI

£12.50 per person

SHARED STARTERS

Assorted grill platter of tandoori salmon, lamb galouti & chicken leg tikka (n, gf)

or

Vegetarian grill platter of grilled aubergine, tandoori broccoli, achari cauliflower and paneer tikka (v, n, gf)

MIDDLE COURSE

Grilled wild prawn with coconut and kasundi mustard, tomato salsa (gf, df)

MAIN COURSE

Roast saddle of lamb with Rajasthani corn and yoghurt sauce, pilau rice (gf)

or

Kale & quinoa kofta, tomato lemon sauce (vegan, gf)

SHARED SIDE DISHES

Black lentils (v, gf) / Stir fry of seasonal greens (vegan, gf) / Selection of breads (v)

DESSERT

Dark chocolate mousse, white chocolate crumble, milk chocolate ice cream

TEA AND COFFEE

Homemade petits fours

THE CINNAMON FEAST EXTRAVAGANZA

£65.00 PER PERSON - PRE-ORDER REQUIRED

CINNAMON BELLINI ON ARRIVAL

£7.50 per person

ADD 3 CANAPES AND A SPARKLING CINNAMON BELLINI

£12.50 per person

SHARED STARTERS

'Dhokla' steamed chickpea cake with tamarind chutney (v)

Avocado hummus, toasted seeds, celery sticks (vegan, gf)

Hot-sweet gobhi - cauliflower stir-fried with garlic and chilli (vegan)

Tandoori salmon with Rajasthani soola spices (gf)

Tandoori chicken tikka salad (gf)

MIDDLE COURSE

Chargrilled wild prawn with mustard & coconut (gf, df)

or

Grilled long aubergine with sesame, tamarind & peanut crumble (vegan, gf)

MAIN COURSES

Tandoori 'Raan' – whole braised leg of lamb with saffron sauce (gf)

or

Chargrilled vegetable platter with homemade chutney (v)

Served with:

Chicken biryani (gf) / Steamed rice (vegan) / Cucumber raita (gf) / Green salad (vegan, gf) / Black lentils (v, gf) / Assorted tandoori breads

DESSERTS

Ginger toffee pudding, cinnamon ice cream

TEA AND COFFEE

Homemade petits fours

(v) Vegetarian (n) Contains nuts (gf) Gluten free (df) Dairy free

CANAPÉS AND BOWL FOOD SELECTION

£3.00 per item (minimum order of 20 items per selection)

Cinnamon Canapés – Chic and Stylish

- Indo Chinese stir-fried chilli paneer (v)
- Potato and green pea cake and with smoked tomato chutney (vegan)
- Golguppa – tangy potato in semolina shell, yoghurt & tamarind (v)
- Avocado hummus on wheat crisp, toasted seeds (vegan)
- Tandoori salmon with dill and mustard (gf)
- Madras hot shrimp pepper fry (gf)
- Punjabi spiced fish finger with green pea relish (gf)
- Firecracker chicken wings, chilli garlic sauce
- Beef seekh kebab wrapped in roomali bread
- Lamb galouti kebab with smoked paprika raita (n, gf)

Beautiful Bowl Food Selection

£7.00 per item (minimum order of 10 items per selection)

- Kale and quinoa kofta with date and ginger, tomato lemon sauce (vegan, gf)
- Pink onion bhaji with house chutneys and curried yoghurt (v, gf)
- Indo-Chinese stir-fried cauliflower with rice vermicelli (vegan)
- Tandoori salmon with Keralan coconut moilee, steamed rice (gf)
- Shrimp malai curry with coconut and cardamom, ghee rice (gf)
- Old Delhi style free range chicken curry, pilau rice (gf)
- Chettinadu style mutton curry with steamed rice (gf, df)

Biryani Bowl Food Selection

£7.50 per item (minimum order of 10 items per selection)

- Root vegetables (v)
- Lucknow chicken
- Hyderabadi lamb

DESSERT CANAPÉS SELECTION

£3.50 per item (minimum order of 20 items per selection)

- Malai kulfi on a stick (n, gf)
- Spiced almond pudding (n, gf)
- Chocolate & pecan nut cake (n)
- Strawberry skewer with tamarind and coriander glaze (gf, df)
- Scoop of homemade ice cream or sorbet (gf)

(v) Vegetarian (n) Contains nuts (gf) Gluten free (df) Dairy free

