

CINNAMON KITCHEN

FESTIVE FEAST MENU

£45.00 PER PERSON

AVAILABLE FOR LUNCH AND DINNER

TO MAXIMISE YOUR DINING EXPERIENCE, THIS MENU MUST BE ORDERED BY EACH DINER AT YOUR TABLE

MUZZEH FOR THE TABLE

INDO-CHINESE CHILLI PANEER bullet chillies with lentil gunpowder, crisp kale and spinach chaat (v)

STARTER

GRILLED WILD PRAWN coconut and kasundi mustard, tomato lemon sauce (gf, df)

OR

TANDOORI LAMB FILLET smoky raita, pomegranate jewels (gf)

SHARING MAINS

ROAST GOOSE BREAST coconut vinegar sauce (gf)

TANJORE STYLE SHRIMP CURRY coconut and coriander (gf)

HYDERABADI STYLE BABY AUBERGINES sesame tamarind sauce (n, gf)

SMOKED VENISON roast root vegetables, yoghurt and fenugreek sauce (gf)

LUCKNOW STYLE CHICKEN BIRYANI 24-month aged basmati rice (gf)

SHARED SIDE DISHES

BLACK LENTILS (v, gf) / CUCUMBER RAITA (v, gf) / SELECTION OF BREADS (v)

DESSERT

GARAM MASALA CHRISTMAS PUDDING cinnamon ice cream

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

Prices include VAT at prevailing rate. We do not levy service charge for groups of up to 8 people. Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. 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.

#CINNAMONKITCHEN

CINNAMON-KITCHEN.COM

@THECINNAMONCOLLECTION

