

# CINNAMON KITCHEN

## SAMPLE MENU

### CHRISTMAS DAY £75 PER PERSON

#### APPETISERS (for the table)

INDO-CHINESE CHILLI PANEER garlic and soy (g) (v)

ROASTED AUBERGINE MOUTABEL chickpea wafer (v)

WATERMELON CHAAT Pressed watermelon, hoisin tamarind sauce, masala cashew nut (n) (g) (vegan)

#### STARTERS (choose one)

CHAR-GRILLED BROCCOLI spiced almond flakes & rose petals (v) (n)

CRISP KALE AND SPINACH CHAAT tamarind & yoghurt (v)

TANDOORI SALMON WITH DILL AND HORSERADISH green pea relish

KOLKATA STYLE GRILLED WILD CAUGHT KING PRAWN mustard & coconut

GRILLED BREAST OF PARTRIDGE pickling spices, beetroot raita

TANDOORI CHICKEN 'CHAAMP' Rajasthani soola spices

CHAR-GRILLED LAMB FILLET kadhai spices, coriander chutney

#### MIDDLE COURSE

BENGALI STYLE VEGETABLE CAKE beetroot & raisin, kasundi mustard (g) (v)

#### MAIN COURSE (choose one)

AUBERGINE TASTING - stir-fried baby aubergine, grilled pink aubergine, aubergine chutney (vegan)(n)

TANDOORI PORTOBELLO MUSHROOM vegetable biryani, spinach sauce (v)

PAN SEARED COD Kerala curry sauce, steamed rice

TANJORE STYLE KING PRAWN CURRY ghee rice and vegetable poriyal

OLD DELHI STYLE BUTTER CHICKEN garlic naan (g)

PAN SEARED GOOSE BREAST roast winter vegetables, kadhai sauce (df)

SMOKED RUMP OF LAMB saffron roganjosh sauce, fenugreek mince, pilau rice

TANDOORI SPICED VENISON yoghurt fenugreek sauce, pickled vegetable

#### SIDE DISHES FOR THE TABLE

Selection of breads (g), black lentils, stir fry of seasonal greens (df)

#### DESSERTS (choose one)

GARAM MASALA CHRISTMAS PUDDING nutmeg custard (n) (g)

LEMON BRÛLÉE TART blueberry compote (g)

WARM CHOCOLATE MOUSSE popcorn ice cream

PUNJABI MALAI KULFI honeycomb crumble (n)

SAFFRON POACHED PEAR tapioca and lime kheer (vegan)

(v) VEGETARIAN (vg) VEGAN (n) CONTAINS NUTS - Full allergen guide available.