

CINNAMON KITCHEN

LIGHTS FESTIVAL SET MENU

TUESDAY TO FRIDAY 12PM TO 6PM

(from 13th January to 27th February)

£15 / 2 COURSES, £18 / 3 COURSES

STARTERS

SAMOSA CHAAT Punjabi vegetable samosa, curried chickpeas, chutney (vg)

RAJASTHANI CHICKEN BREAST SOOLA coriander chutney

LAHORI CHAPLI grilled lamb kebab, onion, tomato & smoked paprika raita (gf)

MAINS

KADHAI STYLE PANEER WITH ONION AND PEPPERS garlic naan (v)

KERALA BOATMAN'S FISH CURRY lemon rice

HYDERABADI STYLE LAMB BIRYANI burhani raita

SIDE DISHES

House black lentils (v) 5.00

Curried chickpeas (vg) 4.50

Pilau rice or steamed rice (vg) 3.00

Turmeric and lemon rice (vg) 3.50

Selection of freshly made tandoori breads (v) 7.50

Garlic and coriander naan (v) 3.50

Chicken tikka and cheese naan 5.50

Peshawari naan (v, n) 4.50

DESSERTS

ROYAL PUNJABI MALAI KULFI (gf)

STICKY GINGER TOFFEE PUDDING cinnamon ice cream

COCONUT RICE KHEER caramelised pineapple (vg)

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

12.5% discretionary service will be added to groups of 8 and above. Prices include VAT at prevailing rate. Please inform one of our team members of your allergies or special dietary requirements before placing your order as all ingredients cannot be listed. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of allergens, we cannot guarantee that our dishes will be totally allergen 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.

#CINNAMONKITCHENBATTERSEA

CINNAMON-KITCHEN.COM

@THECINNAMONCOLLECTION

