

The Cinnamon Festive Feast

£55.00 per person including a festive cocktail

Feasting Style Starters (for the table)

SMOKED SWEET POTATO CAKE roast butternut squash, tomato chutney (vg)

CHILLI SHRIMP COCKTAIL gem lettuce, green mango, curry leaf lime crumble

KASUNDI TANDOORI SALMON mustard and honey, curried yoghurt

CHAR-GRILLED TURKEY BREAST TIKKA coriander chutney

Main Courses (choose one)

ROAST PORTOBELLO MUSHROOMS tamarind glazed vegetables, bell pepper sauce (vg)

GRILLED KING PRAWNS chilli garlic sambal, lemon rice

FESTIVE BUTTER CHICKEN CURRY pilau rice

MALABAR SPICED DUCK BREAST mappas sauce, steamed rice

SMOKED SADDLE OF LAMB Chettinad sauce, pilau rice

Sharing Sides (for the table)

House black lentils (v)

Garlic naan (v)(g)

Kachumber salad (vg)

Desserts (choose one)

ROYAL PUNJABI MALAI KULFI saffron and cardamom

GARAM MASALA STICKY PUDDING cinnamon ice cream (n)(g)

Vegetarian and dietary alternatives available on request

(v) Vegetarian (vg) Vegan (n) Contains nuts (g) Contains gluten (vgo) Vegan Option Available

Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen-trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. 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.