

# CINNAMON KITCHEN

## Vivek Singh's 9 Dish Holi Feast

£45 per person (minimum of two)

### STARTERS

DAHI BHALLA PAPDI CHAAT sweet yoghurt & lentil sorbet (v)(g)

TANDOORI CHICKEN LEG TIKKA mustard and honey, coriander chutney

SEA BREAM BHAJA Bengali style fried fish fillet, kasundi mustard

### MAIN COURSE

PANEER BUTTER MASALA Punjabi style paneer and peas in rich sauce (v)(n)

KADHI PITHOD SAAG - chickpea and yoghurt gnocchi, spinach sauce (v)

LAMB ROGANJOSH – Kashmiri lamb curry with aromatic spices

BENGALI STYLE SHRIMP MALAI CURRY cardamom and coconut

### SIDE DISHES

Garlic Naan (g), Green Pea Pulao (vg), Curried white peas (vg)

### DESSERT

HOLI MITHAI - Trio of KULFI, RASMALAI thandhai tres leches and MALPUA (g)(n)

(v) VEGETARIAN (vg) VEGAN (n) CONTAINS NUTS (g) CONTAINS GLUTEN

Allergen information available on request. Prices include VAT at prevailing rate. 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.