# CINNAMON <br> Kitchen 

## Mother's Day

Appetisers (for the table)
CURED SALMON JHAL PURI mustard potatoes, semolina shell, soured yoghurt (g) SMOKED PANEER TIKKA spiced pineapple \& coriander chutneys (v)
KADHAI SPICED PADRÓN PEPPERS poppyseed gunpowder (vg)

Starters (choose one)
DAHI VADA chilled lentil dumpling, yoghurt sorbet, tamarind (v)(g) BAKED WILD KING PRAWN kasundi mustard and coconut TANDOORI CHICKEN LEG TIKKA mustard and honey, coriander chutney CHAR-GRILLED LAMB FILLET Rajasthani soola spices, paprika raita PUNJABI SAMOSA SMASH samosas, curried white peas, onion \& chilli (vg)(g) GRILLED PINK AUBERGINE tamarind chutney, sesame peanut crumble (vg)(n)

Main courses (choose one)
PAN FRIED BREAM FILLLET Alleppey curry sauce, vegetable poriyal KERALAN SHRIMP CURRY coconut and curry leaf, steamed rice HYDERABADI STYLE CHICKEN BIRYANI burhani raita SMOKED KENTISH SADDLE OF LAMB keema saag, mint chilli korma (n) PANEER BUTTER MASALA Punjabi style paneer and peas in rich sauce, garlic naan $(\mathrm{v})(\mathrm{n})(\mathrm{g})$ PITHOD \& GOBHI - chickpea and yoghurt gnocchi, achari cauliflower, spinach and garlic sauce (v)

Side dishes (for the table)
Black lentils (v) and Garlic naan (v)(g)

Desserts (choose one)
CHOCOLATE DELICE chocolate cannoli, banana ice cream (n)(g) ROYAL PUNJABI MALAI KULFI saffron \& cardamom RASMALAI TRES LECHES CAKE pistachio nougat (n)(g) DATE \& GINGER PANCAKE coconut lime sorbet (vg)

## Coffee \& Petits fours

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

