



CINNAMON'S NEW YEAR'S EVE FEAST

£75 per person

including a glass of Champagne

To maximise your dining experience, this menu must be ordered by each diner at your table

Appetisers (for the table)

- BATTERSEA BHEL PAPDI crisp wheat & puffed rice chaat (vg)(n)
- PANEER 65 stir-fried with lentil & spices, curry leaf lime crumble (v)
- DAHI BHALLA CHAAT lentil dumpling, spiced yoghurt sorbet, tamarind (v)(g)

Starter (choose one)

- TANDOORI SALMON mustard and honey, curried yoghurt
- SOFIANI MURG TIKKA chicken breast with fennel and coriander
- PATHAR KA GOSHT – grilled lamb escalope, smoked paprika raita
- KERALAN SEAFOOD BISQUE flamed with Cognac, masala sourdough toast (g)
- CHAR-GRILLED ACHARI CAULIFLOWER chilli garlic chutney (vg)

Rest course

- PITHOD CHAAT chickpea and yoghurt gnocchi, chutneys and sev (v)

Main course (choose one)

- QUINOA AND JACKFRUIT KOFTA spiced aubergine sauce (vg)
- PANEER BUTTER MASALA paneer in rich onion sauce (v)(n)
- CHAR-GRILLED DUCK BREAST coconut vinegar sauce
- BUTTER POUSSIN CHICKEN curry (on the bone)
- GRILLED KING PRAWNS seafood makhani sauce
- AROMATIC HYDERABADI ROOT VEGETABLE BIRYANI burhani raita (v)
- SEARED KENTISH SADDLE OF LAMB keema saag, saffron roganjosh sauce

SHARING SIDES (for the table)

- 24 hour simmered black lentils (v) / Pilau rice (vg) / Garlic naan (v)(g)

Dessert & Coffee (choose one)

- GULAB JAMUN RABDI caramelised milk dumplings, saffron milk (n)(g)
- DARK CHOCOLATE & HAZELNUT MOUSSE banana ice cream (n)
- GARAM MASALA STICKY TOFFEE PUDDING cinnamon ice cream (g)
- SAFFRON & PISTACHIO KULFI (n)

(VG) VEGAN (n) CONTAINS NUTS - Full allergen guide available

Prices include VAT at prevailing rate. 12.5% discretionary service will be added to groups of 8 and above. 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 to not 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.

BRITISH ISLES

REGION	CITY or TOWN	INGREDIENTS		GEOGRAPHY
Kent	GILLINGHAM	Asparagus	Coriander	Fertile Farmland
South Yorkshire	BARNSELY	Lamb		Wooded Rolling Hills
Cumbria	ALVERSTON	Beef	Mutton	Rough Grassland
Aberdeenshire	BALMORAL ESTATE	Venison		Forested Highland
Shetland	BURRAVOE	Mussels		Exposed Bays
Suffolk	NACTON	Kale		Marshy Farmland
Lincolnshire	BOSTON	Cauliflower	Broccoli	Rolling Farmland
Norfolk	SHROPHAM	Chicken		Fertile Farmland
Buckinghamshire	CHALFONT	Yoghurt		Chiltern Hills
Leicestershire	COALVILLE	Paneer		Wooded Pasture

INDIA

REGION	CITY or TOWN	INGREDIENTS		GEOGRAPHY
Karnataka	KOORG	Cardamom	Long Pepper	Forested Hills
Rajasthan	RAMGANJ MANDI	Coriander	Chickpeas	Dry Farmland
Gujurat	UNJHA	Cumin		Rolling Farmland
Uttar Pradesh	BALLIA	Mustard	Mango	Fertile Plains
Kerala	MUNNAR THRISSUR	Cinnamon Nutmeg	Coconut	Rolling Tea Plantations Backwaters
Andhra Pradesh	GUNTUR	Kashmir Chilli		Wooded Pasture
Jammu	KAREWA	Saffron		Forested Mountains
Tamil Nadu	TIRUNELVELI COIMBATORE OOTY	Cloves Curry Leaves Tea	Cinnamon Coffee	Rolling Forest Marshy Palm Plantations Rolling Tea Plantations
West Bengal	TOOR	Lentils		Fertile Plains
Arunachal Pradesh	ITANAGAR	Star Anise		Forested Hills
Odisha	GANJAM	Turmeric		Marshy Farmland
Goa	MANGALORE	Breadfruit	Kokum	Lush Rolling Hills
Madhya Pradesh	CHHINDWARA	Tamarind	Maize	Dry Farmland