



CINNAMON KITCHEN

Vivek's Holi Feast

Available: Mon – Sat 12pm till late

Priced at £45 per person (min of two people)
To maximise the dining experience, this menu must be ordered by everyone at the table

STARTERS

- SMOKED KIDNEY BEAN GALOUTI walnut chutney (vg)(n)
- CHINJABI CHILLI CHICKEN garlic & soy, curried yoghurt (g)
- MADRAS FISH FRY spiced bream with lentil crust, sour mango chutney

MAINS

- PALAK PANEER tandoori paneer tikka in spinach garlic sauce (v)
- POPPY CRUSTED AUBERGINE STEAK mustard coconut sauce (vg)
- KEEMA METHI GOSHT lamb leg and mince curry with fresh fenugreek
- ALLEPPEY SHRIMP CURRY green mango and coconut

SIDE DISHES

- GARLIC NAAN (g)
- LEMON RICE (vg)
- CURRIED WHITE PEAS (vg)

DESSERT

HOLI MITHAI-

Trio of PISTACHIO KULFI, RASMALAI TRES LECHES and MALPUA PANCAKE (g)(n)

(v) VEGETARIAN (vg) VEGAN (vgo) VEGAN OPTION AVAILABLE (g) GLUTEN (n) CONTAINS NUTS - Full allergen guide 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.



