BRITISH ISLES

REGION	CITY or TOWN	INGREDIENTS		GEOGRAPHY
Kent	GILLINGHAM	Asparagus	Coriander	Fertile Farmland
South Yorkshire	BARNSLEY	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	Brocolli	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

C K

CINNAMON KITCHEN
C K
NYE DINNER
दोपहर का भोजन सेट करें
डिनर सेट
THE BEST OF INDIA & THE BRITISH ISLES

CINNAMON KITCHEN BATTERSEA'S NEW YEAR'S MENU

5 courses · £75.00 per person
Including a Glass od Champagne

My earliest memories are of celebrations and festivals; moments that always found their way to the dinner table. The joy of sharing food and the warmth of togetherness made each occasion unforgettable. Creating these memorable experiences is where we truly come alive. This New Year, our commitment to sustainability, seasonality, and nurturing our exceptional team ensures that every visit is a sparkling and unforgettable experience.

Wishing you a very Happy New Year!

Vivek Singh

APPETISERS (for the table)

BATTERSEA BHEL PAPDI crisp wheat & puffed rice chaat (vg)(g)(n)

GREEN PEA & JERUSALEM ARTICHOKE CAKE tomato chutney (vg)

DAHI BHALLA CHAAT lentil dumpling, spiced yoghurt sorbet, tamarind (v)(g)

STARTERS (choose one)

TANDOORI SALMON mustard and honey, curried yoghurt

KASTURI CHICKEN CHOP chicken thighs with Kashmiri chilli, dried fenugreek leaf

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)

MIDDLE COURSE

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

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

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. Guests with any dietary restrictions or allergies are requested to inform wait staff 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.

MAIN COURSE (choose one)

KALE & QUINOA KOFTA pepper umami 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 Alleppey curry sauce

SEARED RUMP STEAK OF DRY AGED BEEF “gimme curry” sauce, red salt chips

SEARED KENTISH SADDLE OF LAMB keema methi gosht, nihari sauce

SHARED SIDE DISHES

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

DESSERT

GULAB JAMUN BRÛLÉE lemon & ginger, carom seed crisp (g)

DARK CHOCOLATE & HAZELNUT MOUSSE banana ice cream (n)

CARROT HULWA & GINGER TOFFEE PUDDING cinnamon ice cream (g)

C-A-R KULFI cardamom, almond & rose (n)