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
CHRISTMAS LUNCH
दोपहर का भोजन सेट करें
डिनर सेट
THE BEST OF INDIA & THE BRITISH ISLES

THE CINNAMON CITY CHRISTMAS DAY MENU

5 courses · £75.00 per person
Cinnamon Bellini on arrival

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 Christmas, our commitment to sustainability, seasonality, and nurturing our exceptional team ensures that every visit is a sparkling and unforgettable festive experience.

Wishing you a very Happy Christmas!

Vivek Singh

APPETISERS (for the table)

JAIPURI PITHOD CHAAT chickpea gnocchi, curried yoghurt and chutneys (v)

SMASHED CUCUMBER & SESAME peanut and soy (vg)(g)(n)

PRESSED WATERMELON CHAAT popped amaranth seeds, masala cashew nut (vg)(n)

STARTERS (choose one)

TANDOORI ACHARI CAULIFLOWER smoked tomato salsa (v)

CHINJABI CHILLI PANEER honey, sesame, garlic & soy (v)(g)

SALMON BHEL home cured Scottish salmon, chutney potatoes (n)

KERALAN STYLE SEAFOOD BISQUE flamed with Cognac, garlic naan (g)

GRILLED BREAST OF PARTRIDGE pickling spices, beetroot raita

BADIYAN PHOOL TIKKA chicken breast tikka with star anise, kachumber salad

CHAR-GRILLED LAMB FILLET Rajasthani soola spices, paprika raita

MIDDLE COURSE

BENGALI STYLE VEGETABLE CAKE beetroot & raisin, kasundi mustard (v)(g)

(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)

KOLKATA JACKFRUIT BIRYANI cucumber raita, house pickle (v)

KALE AND QUINOA KOFTA dried fruits & chickpeas, beetroot korma sauce (vg)

MANGALORE GHEE ROAST CRAB masala uttappam, Jerusalem artichoke mash

TANDOORI KING PRAWNS Alleppey curry sauce, vegetable poriyal

JARDALOO SALLI MURG Parsi style char-grilled chicken breast, spiced apricot sauce

PAN SEARED GOOSE BREAST roast winter vegetables, mappas sauce

SMOKED KENTISH SADDLE OF LAMB rarha keema gosht, saffron roganjosh sauce

TANDOORI VENISON RUMP stuffed bullet chilli, sesame tamarind sauce (n)

SHARED SIDE DISHES

Pilau rice (vg), Selection of tandoori breads (v)(g), Black lentils (v)

DESSERT

GARAM MASALA CHRISTMAS PUDDING thandai ice cream (n)(g)

PISTACHIO KULFI (n)

LEMON AND GINGER BRÛLÉE blue berry compote

CHOCOLATE & PEANUT BUTTER CHEESECAKE carom seed crumble (g)

RASMALAI TRES LECHES CAKE pistachio nougat (n)(g)

SELECTION OF ENGLISH FARMHOUSE CHEESES quince chutney (g)