

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	BURRAYOE	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
Gujarat	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	Claves 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

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THE CINNAMON CITY NEW YEAR'S MENU

5 courses · £75.00 per person
Including a Glass of 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)

PRESSED WATERMELON CHAAT masala cashew nut (vg)(n)

PITHOD chickpea and yoghurt gnocchi, coriander chutney (v)

GREEN PEA & ARTICHOKE CAKE sweet tomato chutney (vg)

STARTERS (choose one)

CHARRED CORN SOUP roast corn kachumber (v)

GRILLED MALAI BROCCOLI chilli and cheese, burnt tomato salsa (v)

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

GRILLED KERALAN SPICED SQUID dried lime and chilli crumble

BADIYAN PHOOL TIKKA chicken breast tikka with star anise, coriander chutney

CHAR-GRILLED LAMB FILLET Rajasthani soola spices, paprika raita

MIDDLE COURSE

ACHARI PANEER TIKKA pineapple chutney (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)

CHAR-GRILLED CAULIFLOWER spinach nutmeg sauce (v)

BENGALI STYLE JACKFRUIT BIRYANI cucumber raita, house pickle (v)

SPICE CRUSTED SEA BREAM ginger chutney, green chilli & coriander sauce

GRILLED WILD PRAWNS Alleppey sauce and vegetable poriyal

OLD DELHI STYLE BUTTER CHICKEN CURRY tomato and fenugreek leaf

AHUNA GOSHT Chef's special slow cooked lamb in sealed pot

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

SHARED SIDE DISHES

Green pea pilau (vg), Selection of breads (v)(g) and Black lentils (v)

DESSERT

STICKY FRUIT & NUT PUDDING cinnamon ice cream (g)(n)

PISTACHIO KULFI (n)

CHOCOLATE & PEANUT BUTTER CHEESECAKE carom seed crumble (g)

LEMON AND GINGER BRÛLÉE blue berry compote

SELECTION OF ENGLISH FARMHOUSE CHEESES quince chutney (g)