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

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·CINNAMON KITCHEN·

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DIWALI

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THE BEST OF INDIA & THE BRITISH ISLES

DIWALI AT CINNAMON KITCHEN

Available: Monday - Sunday 12pm till late
£45 per person | Minimum 2 pax

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

Diwali in India is a celebration of light and love like no other. It's a moment to pause, reflect, and honour the people who bring light into our lives; family, friends, and colleagues alike. Whether marking new beginnings or simply cherishing the present, Diwali is always a time of gratitude.

The festival is steeped in tradition: exchanging gifts, sharing sweets, and gathering around tables to feast. It's this spirit of togetherness and indulgence that we bring to Cinnamon Kitchen.

Here is our feast, crafted to help you celebrate the brightest of festivals.



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

PANEER SOOLA
Rajasthani spiced tandoori paneer tikka, paprika raita (v)

LAMB SEEKH KEBAB
onion and peppers, coriander chutney

BENGALI SPICED FISH CAKE
kasundi ketchup, chilli pickle mayo (g)

KASTURI CHICKEN CHOP
tandoori chicken thighs with spinach garlic sauce

ACHARI CAULIFLOWER
Peshawari sauce (vg)

BAKED BREAM FILLET
Chennai tomato tamarind sauce

Punjabi curried chickpeas (vg), Turmeric & lemon rice (vg)

GULAB JAMUN BRÛLÉE
lemon & ginger, carom seed crisp (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.