

CINNAMON KITCHEN

NYE

NEW YEARS EVE

Includes a glass of fizz on arrival | £48pp

CANAPÉS

ALOO MATTAR TIKKI coriander chutney

ON THE TABLE

MINI PAPADAM BASKET house chutneys

APPETISER

Choose one

RAILWAY BHEL PAPDI crisp wheat, chutneys & puffed rice chaat (vg)(n)(g)

CHILLI SHRIMP COCKTAIL mango, chilli and coriander salsa, gem lettuce, papadams

STARTER

Choose one

PUNJABI SAMOSA tamarind, coriander chutney (vg)(g)

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

LAMB SEEKH KEBAB onion and peppers, coriander chutney

MAIN COURSE

Choose one

OLD DELHI STYLE BUTTER CHICKEN tandoori chicken thighs, dried fenugreek leaf

SAAG PANEER tandoori paneer tikka, spinach, mustard and garlic sauce (v)

TANDOORI PORTOBELLO MUSHROOM kadhai spices, spinach and garlic sauce (vg)

LAMB ROGAN JOSH SHEPHERD'S PIE Cinnamon Collection Classic

Served with tandoori naan (v)(g), pilau rice (vg) and black lentils (v) for the table to share

DESSERT

Choose one

GAJAR KA HALWA spiced carrot fudge, vanilla ice cream

SAFFRON PISTACHIO KULFI (n)

(vg) Vegan (v) Vegetarian (n) Contains nuts (g) Contains gluten

Prices include VAT at prevailing rate. 12.5% service charge will be added to your bill. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement once seated. 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 dining and are advised not to share food with other guests on the table.

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