

CINNAMON KITCHEN

HOLI - THE FESTIVAL OF COLOURS AT CINNAMON KITCHEN

£30.00 per person

FEASTING STYLE STARTERS (FOR THE TABLE)

- FAAFDA — Crisp chickpea wafers with chutneys (v)
- SAMOSA CHAAT - Punjabi vegetable samosa, curried chickpeas, tangy tamarind chutney (v)
- STIR-FRIED SHRIMPS cracked pepper and curry leaf
- SPICE CRUSTED LAMB FILLET tomato salsa, smoked paprika raita (gf)

MIDDLE COURSE (CHOOSE ONE)

- GRILLED PINK AUBERGINE sesame, tamarind and peanut crumble (gf) (n)
- TANDOORI CHICKEN BREAST TIKKA with red chilli and fenugreek, coriander chutney (gf)

MAIN COURSE (CHOOSE ONE)

- Holi special root VEGETABLE BIRYANI (v)
- KALE AND QUINOA KOFTA with date and ginger, tomato lemon sauce (vegan)
- CHAR-GRILLED POLLOCK with pickling spices, yellow lentils, bitter melon chutney
- BUTTER CHICKEN - Chicken legs simmered in rich tomato fenugreek sauce (gf)

SHARING SIDES (FOR THE TABLE)

- Pilau rice, 24 hour simmered black lentils, burhani raita, garlic naan

DESSERT (CHOOSE ONE)

- MALPUA - Indian pancake, spiced honey and thandai ice cream
- STICKY GINGER TOFFEE PUDDING garam masala ice cream

Prices include VAT @ 20%. We do not levy service charge for tables of up to 8 people. Allergen information available on request. Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. 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.