

# CINNAMON KITCHEN

CELEBRATE HOLI THE FESTIVAL OF COLOURS

FIVE COURSES FOR 35.00 PER PERSON

HOLI IS AN INDIAN FESTIVAL OF COLOURS CELEBRATED TO ANNOUNCE THE ARRIVAL OF SPRING AND THE PASSING OF WINTER. ACCORDING TO INDIAN MYTHOLOGY IT IS A FESTIVAL OF VICTORY OF GOOD OVER EVIL. IT IS ALSO A FESTIVAL OF LETTING GO OF WHAT HAS ALREADY PASSED AND AWAKEN THE HOPES AND STRENGTHEN OUR TIES WITH OUR FRIENDS AND LOVED ONES.

## STARTERS (for the table)

DAHI VADA — Chilled lentil dumpling, tamarind and coriander chutney (v)  
CHAR-GRILLED BROCCOLI spiced almond flakes and rose petal (v)  
TANDOORI KING PRAWNS fennel and coriander, tomato salsa  
BANANA LEAF WRAPPED SEA BASS coconut & mango chutney, masala pressed rice

## REST COURSE

THANDAI sorbet

## MAIN COURSES (choose one)


TANDOORI TRIO - paneer tikka, achari cauliflower, Padrón pepper (v)  
PUNJABI KURCHAN chicken leg curry  
TANDOORI LAMB FILLET spinach and garlic sauce  
Pilau rice and black lentils for the table

## DESSERTS

### ASSORTED HOLI SWEETS

Malai kulfi (n) | shrikhand cheesecake | coconut rice kheer

Tea, coffee and petits fours

(v) Vegetarian (n) Contains nuts  Contains gluten

Prices include VAT @ 20%. We do not levy service charge for groups of up to 8 people. 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.