

**The Cinnamon Club Guest Chef Series – Collaboration Dinner
Vivek Singh and Mark Hix
Monday 18th September, 2017**

Canapes

Indo-Chinese Hakka style chicken

Lyme Bay whiting ceviche on a shellfish cracker

Steak tartare



Starters

Cured salmon carpaccio, green pea chutney and caramel jhal muri

Wye Valley asparagus salad with soft boiled pheasant egg



Main courses

Ilse of Gigha halibut collar curry with rock samphire pakoras

Peter Hannan's barbecued sugar pit beef curry with rock samphire pakoras

Smoked Venison loin, diary black lentil, stir-fried mushroom, pilau rice and pomegranate raita



Dessert

Buttermilk pudding with rhubarb and ginger

Yoghurt, lime and cardamom labna with charred dates, pinenut and black sesame



Tea, coffee and petit fours