

The Cinnamon Leaf

£42 per person

Starter

Tandoori free range chicken leg 'chop' with dried fenugreek, cucumber raita

Main course

Pan seared salmon fillet, Kolkata style dopyaza sauce, ghee rice

Dessert

Lemon and ginger brulee, garam masala sable (g)

A bread selection and two side dishes of your choice, on a sharing basis, are included.

Side dishes

Wild mushroom and spinach stir-fry £6.00

Tandoor roasted aubergine crush £6.00

Black lentils £6.50

Cumin flavoured yogurt with cucumber £4.00

Masala mashed potatoes £4.00

Rajasthani sangri beans £8.00

(v) Vegetarian (g) Contains gluten

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. In order to be able to take advantage of the best of what's in season, the menu is subjected to changes.

Wine Pairing Suggestions

Sparkling wines

Franciacorta Brut DOCG, Castelveder, Lombardy, Italy, NV £60.00
Glera, Extra Dry Spumante, Villa Doral DOC, Italy £50.00

White wines

Malvasia Simon di Brazzan, Friuli, Italy, 2015 £68.00
Albarinho, Teas de Lantana, Dias Baixas, Spain, 2016 £64.00
Riesling Kabinett Trocken, Weingut Familie Rauhen, Mosel,
Germany 2016 £61.00
Soave, La Capelina, Franchetto, Veneto, Italy, 2016 £46.00

Red wines

Barbera d'Asti, Dacapo, Piedmont, Italy, 2015 £83.00
Côtes du Rhône Villages St Pantaleon Les Vignes,
Dom Gigondan, Rhône, France, 2015 £64.00
Saumur Champigny, Cuvée de Bruyn, Vieilles Vignes, Domaine du
Fondis, Lois, France, 2017 £58.00
Valpolicella Classico, Le Filagne, Le Bertorale, Veneto,
Italy, 2017 £47.00

Dessert

Saussignac, Vendange d'Autrefois, Gascony, France, 2015 £41.00
Malvasia Passito Vigna del Volta, La Stoppa
Emilia Romagna, Italy, 2009 £84.00

Prices include VAT @ 20%.

12.5% service charge will be added to your bill. 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.

Bowl Food

Minimum order of 15 bowls per selection

Biryanis £8.00 each

Lucknow style chicken / Hyderabad style lamb / Root vegetable (v)

Substantial canapés & bowl food

£7.00 each

Kerala sea bream with yoghurt rice and green mango chutney

Masala lamb burger sliders (g)

Coconut shrimp curry with steamed rice

Butter chicken with pilau rice

Kathi kebab – chicken / fish / paneer (v) (g)

Keema pao (g)

Please ask for our recommendations regarding the number of canapés or substantial bowls to suit your event or party. We suggest between 3–5 canapés and 2–4 bowls per person depending on the time, length and format of your event.

Host your event in our chic and stylish Old Club Bar or try our beautiful Reading Room. Alternatively our stylish and private gallery floor combines the best of both worlds giving you privacy but the buzz and excitement of the restaurant housed in the Old Westminster main library room.

Please call our dedicated Events Team on 0207 2222 555, we will be delighted to take care of all your arrangements.

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Canapés

Minimum order of 20 canapés per selection

Canapés £3.50 each

Kerala crab and curry leaf cake

Tempura battered shrimps (g)

Char-grilled monkfish with chilli and lemongrass

Carpaccio of cured salmon on rice pancake

Hakka style chicken with garlic and soya (g)

Toddy shop stir-fried beef in flaky bread (g)

Papdi with keema, caper & lime yoghurt (g)

Lamb mince kebab in roomali bread (g)

Tangy potato in semolina shell (v) (g)

Tandoori paneer with pineapple chutney (v)

Tiered dosa and chutney (v)

Stir-fried cauliflower with sesame, honey and chilli (v) (g)

Dessert canapés £3.50 each

Thandai spiced shrikhand (v)

Sticky ginger toffee pudding (v) (g)

Carrot halwa rolls (v) (g)

Chocolate rossogulla filled with passion fruit yoghurt (v)

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The Cinnamon Selection

£50 per person

Starter

Tandoor spiced wild Spencer Gulf king prawns with fennel and coriander

Main course

Pan seared Gressingham duck breast, coconut vinegar sauce, pilau rice

Dessert

Molten warm chocolate and cumin mousse, orange sauce
and Madras coffee ice cream (g)

**A bread selection and two side dishes of your choice
on a sharing basis, are included.**

Side dishes

Wild mushroom and spinach stir-fry £6.00

Tandoor roasted aubergine crush £6.00

Black lentils £6.50

Cumin flavoured yogurt with cucumber £4.00

Masala mashed potatoes £4.00

Rajasthani sangri beans £8.00

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Wine Pairing Suggestions

Sparkling wines

Franciacorta Brut DOCG, Castelveder, Lombardy, Italy, NV £60.00
Glera, Extra Dry Spumante, Villa Doral DOC, Italy £50.00

White wines

Chablis, Domaine Ellevin, Burgundy, France, 2016 £79.00
Grüner Veltliner Straßertal, Waldschutz, Kamptal, Austria, 2016 £65.00
Riesling Kabinett Trocken, Weingut Familie Rauhen
Germany, 2016 £61.00
Chardonnay Reserva, Fabre Montmayou, Mendoza
Argentina, 2014 £54.00

Red wines

Château Pavillon Rocher, Grand Cru, St Emilion Bordeaux, France, 2012
£103.00
Shiraz, Possums Vineyard, Reserve, McLaren Vale
Australia, 2010 £102.00
Barbera d'Asti, Sanbastian, Dacapo, Piedmont, Italy 2015 £83.00
Côtes du Rhône Villages St Pantaleon Les Vignes, Dom Gigondan
Rhône, France, 2015 £64.00

Dessert

Port, Taylor's 10 year old Tawny, Portugal £78.00
Port, Taylor's 20 year old Tawny, Portugal £94.00

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The Essence of Cinnamon

£58 per person

Appetiser

Grilled black bream with apple and fennel salad

Starter

Tandoori guinea fowl breast tikka, coriander chutney

Main course

Smoked saddle of Romney Marsh lamb with mint chilli korma, pilau rice and masala cashew nuts

Dessert

Fig and ginger sticky toffee pudding, puffed amaranth seeds, cinnamon ice cream (g)

A bread selection and two side dishes of your choice on a sharing basis, are included.

Side dishes

Wild mushroom and spinach stir-fry £6.00
Tandoor roasted aubergine crush £6.00
Black lentils £6.50
Cumin flavoured yogurt with cucumber £4.00
Masala mashed potatoes £4.00
Rajasthani sangri beans £8.00

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Wine Pairing Suggestions

Sparkling wines

Franciacorta Brut DOCG, Castelveder, Lombardy, Italy, NV £60.00
Champagne Françoise Monay, Brut, NV £63.00

White wines

Albarinho, Teas de Lantano, Rias Baixas, Spain, 2016 £64.00
Gavi 'San Pietro', Piedmonte, Italy, 2017 £61.00
Sauvignon Blanc, Map Maker Staete Landt, Marlborough
New Zealand, 2016 £61.00

Red wines

Shiraz, Possums Vineyard, Reserve, McLaren Vale, Australia, 2010
£102.00 Pinot Noir, Map Maker, Staete landt, Marlborough
New Zealand, 2016 £78.00
Domaine Gigondan, Côtes du Rhône Villages St Pantaleon
Les Vignes, France, 2015 £64.00
Saumur Champigny, Cuvée de Bruyn, Vieilles Vignes, Domaine du
Fondis, Loire, France, 2017 £58.00

Dessert

Saussignac, Vendanges D'Autrefois, Les Vignerons de
Sigoulès Dordogne, France, 2015 £41.00
Malvasia Passito Vigna del Volta, La Stoppa
Emilia Romagna, Italy, 2009 £84.00

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The Cinnamon Christmas Feast

£75 per person including a Chef's choice of pre-starter

Appetisers for the Table

Cured salmon jhal muri, sandalwood flavoured tandoori chicken breast tikka, lamb galouti kebab

Starter

Tandoori Spencer Gulf king prawns in Keralan seafood bisque flamed with Cognac

Main Course

Clove roast goose breast with sesame tamarind sauce, root vegetable biryani

Dessert

Ginger sticky toffee pudding, puffed amaranth seeds, cinnamon ice cream (g)

A bread selection and two side dishes of your choice, on a sharing basis, are included

Side dishes

Wild mushroom and spinach stir-fry £6.00

Tandoor roasted aubergine crush £6.00

Black lentils £6.50

Cumin flavoured yogurt with cucumber £4.00

Masala mashed potatoes £4.00

Rajasthani sangri beans £8.00

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Wine Pairing Suggestions

Sparkling wines

Franciacorta Brut DOCG, Castelveeder, Lombardy, Italy, NV £60.00
Glera, Extra Dry Spumante, Villa Doral DOC, Italy £50.00

White wines

Chablis, Domaine Ellevin, Burgundy, France, 2016 £79.00
Grüner Veltliner Straßertal, Waldschutz, Kamptal, Austria, 2016 £65.00
Riesling Kabinett Trocken, Weingut Familie Rauhen
Germany, 2016 £61.00
Chardonnay Reserva, Fabre Montmayou, Mendoza
Argentina, 2014 £54.00

Red wines

Château Pavillon Rocher, Grand Cru, St Emilion Bordeaux
France, 2012 £103.00
Shiraz, Possums Vineyard, Reserve, McLaren Vale
Australia, 2010 £102.00
Barbera d'Asti, Sanbastian, Dacapo, Piedmont, Italy 2015 £83.00
Côtes du Rhône Villages St Pantaleon Les Vignes, Dom Gigondan
Rhône, France, 2015 £64.00

Dessert

Port, Taylor's 10 year old Tawny, Portugal £78.00
Port, Taylor's 20 year old Tawny, Portugal £94.00

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The Cinnamon Experience

£85 per person

Appetiser

Carpaccio of cured Scottish salmon with puffed rice jhal muri

Soup

Kerala spiced seafood bisque flamed with Cognac

Starter

Tandoori breast of Anjou squab pigeon, spiced beetroot roll, pumpkin chutney (g)

Rest course

Lime and mint sorbet

First main course

Pan seared halibut with Kerala curry sauce, stir-fried beans

Second main course

Smoked saddle of Kentish lamb with corn and yoghurt sauce

Selection of English farmhouse cheeses
(Supplement of £5.00 per person)

Dessert

Lemon and ginger brulee, masala sable (v) (g)

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Wine Pairing Suggestions

Sparkling wines

Franciacorta Brut DOCG, Castelveder, Lombardy, Italy, NV £60.00
Champagne Françoise Monay, Brut, NV £63.00

White wines

Nevina Vinograd Sv Ante Istra, Croatia, 2013 £102.00
Malvasia Simon di Brazzan, Friuli, Italy, 2015 £68.00
Sancerre, Pascal Thomas, Loire Valley, France. 2016 £67.00
Gavi 'San Pietro', Piedmonte, Italy, 2017 £61.00

Red wines

Château Meyney, Cru Bourgeois, Saint- Estèphe, Bordeaux
France, 2009 £139.00
Amarone della Valpolicella Classico, Podere Cairano, Le Bertarole
Veneto, Italy, 2013 £130.00
Shiraz, Possums Vineyard, Reserve, McLaren Vale
Australia, 2010 £102.00
Pinot Noir, Map Maker, Staete landt, Marlborough
New Zealand, 2014 £78.00

Dessert

Saussignac, Vendanges D'Autrefois, Les Vignerons de
Sigoulès Dordogne, France, 2015 £41.00
Malvasia Passito Vigna del Volta, La Stoppa
Emilia Romagna, Italy, 2009 £84.00

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The Cinnamon Experience

VEGETARIAN OPTION – £85 per person

Appetiser

Railway style vegetable cake with beetroot and raisin (g)

First starter

Jaipur style chickpea and yoghurt soup, crisp okra

Second starter

Tandoori Portobello mushroom, wild mushroom pickle

Rest course

Lime and mint sorbet

First main course

Masala corn kebab with corn sauce

Second main course

Filled banana chilli, yoghurt sauce, green pea pilau

Selection of English farmhouse cheeses
(Supplement of £5.00 per person)

Dessert

Lemon and ginger brulee, masala sable (g)

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Sparkling wines

Franciacorta Brut DOCG, Castelveder, Lombardy, Italy, NV £60.00

Champagne Françoise Monay, Brut, NV £63.00

White wines

Nevina Vinograd Sv Ante Istra, Croatia, 2013 £102.00

Rully Blanc, Domaine Saint Jacques, France, 2015 £95.00

Sauvignon Blanc, Map Maker Staete Landt, Marlborough
New Zealand, 2016 £61.00

Red wines

Cavalo Maluco, Herdade do Portocarro, Setubal Peninsula
Portugal, 2011 £120.00

Château du Retout, Cru Bourgeois, Haut Médoc, Bordeaux
France, 2014 £74.00

Barbera d'Asti, Sanbastian, Dacapo, Piedmont, Italy 2014 £83.00

Côtes du Rhône Villages St Pantaleon Les Vignes
Dom Gigondan, France, 2015 £64.00

Dessert

Port, Taylor's 10 year old Tawny, Portugal £78.00

Port, Taylor's 20 year old Tawny, Portugal £94.00

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