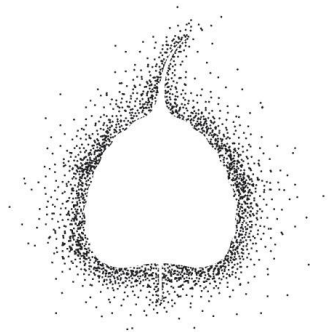




THE CINNAMON CLUB

Celebrating Mothering Sunday
at The Cinnamon Club

£50 per person with a complimentary
Mother's Secret Tonic cocktail on arrival

To maximise your dining experience, this menu must be ordered by each diner at your table.

Cocktail

Mother's Secret Tonic – Tanqueray gin, elderflower, ginger beer, mint

Starters

Okra filled with peanut and jaggery, curried yoghurt, green mango chutney (v)

Pressed watermelon chaat, dhokla crumble and caramel muri (v)

Kerala spiced seafood bisque flamed with brandy

Sandalwood flavoured Norfolk free range chicken, chicken tikka rillettes

Tandoori breast of Anjou squab pigeon, pumpkin chutney and masala peanut

Smoked Herdwick lamb fillet and galouti kebab mille feuille

Interim course

Pithod – chickpea and yoghurt gnocchi with coriander chutney

Main courses

Banana chilli filled with fenugreek, raisin and bitter gourd,
green pea pilau and yoghurt sauce (v)

Morel Malai Kofta – paneer and royal cumin dumpling,
stir-fried green pea and morels, tomato and fenugreek sauce (v) (for two)

Char-grilled halibut with bay leaf and pepper sauce, tomato rice

Wild Spencer Gulf king prawns with mango coriander sauce, rice vermicelli

Old Delhi style butter chicken on the bone, garlic naan, fenugreek butter (for two)

Roast saddle of Romney Marsh lamb, saffron-roganjosh sauce, pickled root
vegetables

Side dishes

Black lentils | Cucumber raita with mint and cumin

Pilau or steamed rice | Garlic or plain naan 🌾

Desserts

Dark chocolate paan and caramel muri bar, carrot halwa and clove ice cream

Baked Jalandhar – Thandai, saffron and carrot halwa ice cream with spiced meringue

Green cardamom brulée with rose petal biscotti

Tasting plate of assorted desserts (for two or more)

Ice cream or sorbet selection

To enhance your dining experience, a selection of extraordinary, spice-
friendly wines has been assembled by our sommelier:

White wines

Pinot Grigio, Tonon, Veneto, Italy, 2015	£42.00
Albarinho, Teas de Lantano, Rias Baixas, Spain, 2015	£49.00
Sauvignon Blanc, Map Maker Staete Landt, Marlborough New Zealand, 2015	£50.00
Chablis 1er Cru Vaucoupin, Domaine Ellevin, Burgundy, France, 2015	£65.00
Mas de Daumas Gassac, Haute Vallée du Gassac, Vin De Pays De L'Hérault France, 2014	£93.00

Red wines

Monastrell, Talento, Vino ecologico Ego Bodegas, Jumilla Spain, 2015	£39.00
Carménère Gran Reserva, Calcu, Colchagua Valley, Chile 2011	£55.00
Shiraz, Possums Vineyard, Reserve, McLaren Vale, Australia, 2016	£69.00
Malbec Barrel Selection, Fabre Montmayou, Patagonia, Argentina, 2014	£73.00
Cavalo Maluco, Herdade do Portocarro, Portugal, 2009	£100.00

Vegetarian option
available.

(v) vegetarian 🌾 contains gluten

Prices include VAT @ 20%. Please be considerate when using mobile phones. A 12.5% discretionary service charge will be added to your bill. All gratuities are distributed to the entire team. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot. We welcome your comments and suggestions. Please speak to our Duty Manager or e-mail us at info@cinnamonclub.com