



THE CINNAMON CLUB

Christmas Day at The Cinnamon Club 2015

£95 per person including an aperitif of Christmas Punch

Starters

- Keralan style lobster soup flamed with brandy, garlic naan
- Stir-fry of shrimps with cracked black pepper and curry leaf on rice pancake
- Char-grilled organic salmon with basil and garlic, shallot raita
- Tandoori breast of Scottish pheasant with soola masala, coriander chutney
- Roast Kentish lamb fillet with nutmeg, caper kachumber
- Chickpea and sesame cake with smoked aubergine chutney (v)
- Steamed Nepalese vegetable momos with peanut chutney (v) 🌿

Interim course

- Bengali style vegetable cake with kasundi mustard, salsify chips (v) 🌿

Main courses

- Spice crusted halibut with tomato and tamarind sauce, steamed rice
- Tandoori wild Spencer Gulf king prawns with malai curry sauce, dried shrimp rice
- Char-grilled Norfolk chicken breast with mace and cardamom, mint chilli korma
- South Indian spiced goose breast with red onion and curry leaf, layered paratha
- Slow-braised Pyrenean milk-fed lamb shoulder with saffron sauce, pilau rice
- Hyderabadi style biryani of root vegetables with boorani raita, ground vegetable kebab (v)
- Tandoori paneer, Padrón pepper and root vegetables with coriander sauce, garlic naan (v)

Side dishes

- Masala mash potatoes | Cumin flavoured yoghurt with cucumber | Black lentils

Desserts

- Garam masala Christmas pudding with nutmeg custard 🌿
- Spiced carrot cake with cinnamon ice cream 🌿
- Original Beans milk chocolate and pecan nut pudding with thandai ice cream 🌿
- Gulab jamun and rasmalai tart with lime and mint sorbet 🌿
- Lemon and ginger crème brûlée with spiced sablé
- Ice cream or sorbet selection

Coffee and petits fours

Vitamins & minerals

- Mango Fizz** £6.00
Mango purée, passion fruit syrup, lemon juice, lemonade
- Very Berry Lassi** £6.00
Fresh berries, cranberry juice, yoghurt

Festive Cocktails

- Club Cocktail** £12.00
Champagne, spiced liqueur, orange bitters and brown sugar
- Affinity** £10.50
Short aperitif with mango infused Scotch whisky, sweet and dry vermouth, herbal liqueur, bitters

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

White wines

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| Muscat Sec, Cave des Vignerons de Frontignan, VDP d'Oc, France, 2013 | £33.00 |
| Malvasia, Simon di Brazzan, Friuli, Italy, 2010 | £53.00 |
| Riesling Kiedricher Trocken, Eva Fricke, Rheingau, Germany, 2013 | £64.00 |
| Estate Furmint, Istvan Szepsy, Hungary, 2012 | £97.00 |

Red wines

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| Valpolicella, Classico, Le Filagne, Le Bertarole, Veneto, Italy, 2013 | £34.00 |
| Herdade do Portocarro, Torrao, Peninsula de Setubal, Portugal, 2008 | £50.00 |
| Cabernet Franc Reserve, Barboursville Vineyard, Virginia, USA, 2010 | £75.00 |
| Châteauneuf-du-Pape, Domaine Mathieu, Rhône, France, 2011 | £96.00 |
| Aloxe-Corton, Les Caillettes, Domaine Henry Delagrang, Burgundy, France, 2010 | £134.00 |

**For children and those challenged on the spice front,
The Cinnamon Club is pleased to offer**

Appetiser

- Crab risotto with truffle cappuccino, pan fried king prawn

Main course

- Grilled breast of free range chicken with pickled baby root vegetables

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