



## THE CINNAMON CLUB

2001-2016

### 15<sup>th</sup> Anniversary Tasting Menu

£150 with paired wines

#### Appetiser

**Tandoori chicken chaat in pastry shell**

*Dalwhinnie 15 years old*

#### First Starter

**Fenugreek scented tandoori cod, curry leaf  
and lime crumble, kachri chutney**

*Muscadet Sevre et Maine sur lie AOC Cuvée 'Grand R'*

*Domaine R de la Grange, Loire Valley, France, 2001*

#### Second Starter

**Seared Gressingham duck breast, confit leg and mappas roll,  
coconut vinegar sauce, sesame cashew crumble**

*Viña Tondonia White Reserva Rioja, Spain, 2001*

#### First Main Course

**Grilled venison escalope with Rajasthani soola spices,  
pumpkin chutney and caper kachumbar**

*Cahors, Clos Saint-Jean, South-West France, 2001*

#### Second Main Course

**Slow-braised Herdwick milk-fed lamb shoulder with nutmeg and  
peppercorn, pomegranate pilau, garlic and smoked chilli raita**

*Amarone della Valpolicella DOC, Le Bertarole, Piedmonte, Italy, 2001*

#### Dessert

**Warm dark chocolate and cumin mousse with cinnamon ice cream**

*Fonseca, Quinta Panascal, Vintage Port, Douro, Portugal, 2001*

#### Coffee and Petits Fours

### 15<sup>th</sup> Anniversary Cocktails

#### Lychee Rose Bellini £10

*Rose syrup, cinnamon liqueur, lychee juice, rose water and prosecco*

#### One Five £15

*Glenfiddich 15-year-old whisky, chestnut liqueur, The Cinnamon Club's  
homemade orange syrup and passionfruit juice*

#### A Fool in Love £12

*Rye Whiskey, Chambord liqueur, cranberry juice, rosé Champagne and pink peppercorn*

#### Mandarin Glow £10.50

*Heppe gin, Mandarin Napoleon, spiced sugar and hot water*

Wines are subject to change.