

Lazy Sundays Set Menu

£40 per person including a Lazy Sunday Champagne cocktail

Chef's selection of pre-starters

Starters

Koshimbir - sprouts, carrot, coconut and cashew nut salad (v)

Kedgeree with smoked haddock and poached egg

Reshmi kebab of Norfolk free range chicken

Seared Gressingham duck breast, spiced leg and mappas roll, sesame peanut crumble

Smoked Herdwick lamb escalope and galouti kebab mille feuille

Main Courses

Stir fry of paneer and broccoli with hot and sweet garlic sauce, green pea pilau (v)

Pan seared hake fillet, Madras style buttermilk sauce and steamed rice

Wild Spencer Gulf king prawns with green mango coconut sauce and red quinoa

Norfolk free range chicken breast with spinach and apricot, garlic naan crumble

Curried lamb mince with fried egg, layered paratha

Roast saddle of Romney Marsh lamb, corn sauce, pickled root vegetables, masala cashew nut

Desserts

Dark chocolate mousse, coffee ice cream

Spiced almond raspberry pudding, strawberry ice cream

Spiced red pumpkin and corn cake, popcorn ice cream

Green cardamom brulée with rose petal biscotti

Evening Ensemble

3 delectable courses including a
Lazy Sunday Champagne Cocktail

Early Offer 5.30-6.30pm | £35.00 per person

Late Offer 6.30-11pm | £40.00 per person

Starters

Crisp zucchini flower with royal cumin, tamarind glazed vegetables (v) £9.00

Bengali style Thermidor with half Scottish lobster £24.00

Seared Gressingham duck breast, spiced leg and mappas roll, sesame peanut crumble £15.50

Main Courses

Tasting of jackfruit curry 'meat style' (v) £17.00

Char-grilled halibut with tomato and lemon sauce, lime rice £25.00

Tandoori breast of Anjou squab pigeon, tawa mince of legs, black stone flower reduction £34.00

Sharing Mains

Served tableside

Old Delhi style butter chicken on the bone, black lentils, pilau rice and garlic naan
£60.00 (for two)

Raan - Slow braised shoulder of milk-fed Herdwick lamb with saffron sauce, black lentils,
pomegranate pilau, burhani raita, coriander chutney £150.00 (serves 3-4)
(Limited availability)

Side Dishes

Rajasthani sangri beans with fenugreek and raisin £7.00

Black lentils £6.00

Cabbage and seasonal green foogath with coconut and curry leaf £5.00

Bheja Fry - lamb mince and brain £7.50

Selection of breads £7.50 Selection of chutneys £5.00

Desserts

Original Beans dark chocolate bomb, white chocolate ice cream and passion fruit £8.50

Taylors Port, Tawny 20 years, Portugal Glass 100ml £12.00

Baked Jalandhar - Thandai, saffron and carrot halwa ice cream with spiced meringue £8.00

Saussignac, Vendange d'Autrefois, Gascony, France, 2012 Glass 100ml £7.50

Selection of Neal's Yard cheeses with quince chutney £10.00

Taylor Port, Tawny 10 Years, Portugal Glass 100ml £7.00

Dessert Platter

Tasting plate of assorted desserts - for two or
more

£25.00 per two people

NV Champagne Brut Rosé Premier Cru Nicolas Guesquin

Bottle 750ml £69.00 Glass 125ml £14.50

We welcome your comments and suggestions.
Please speak to our Duty Manager or e-mail us at info@cinnamonclub.com
Please be considerate when using mobile phones.

Tasting Menu

£85 per person, £160.00 with premium wines

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

Appetisers

Tandoori Norfolk free range chicken chaat in pastry shell 🌿

Devon crab and kokum berry salad on lotus root crisp

Carpaccio of home cured Shetland salmon and caramel jhal muri

Muscadet Sevre et Maine sur lie AOC Cuvée 'Grand R' Domaine R de la Grange, Loire Valley, France, 2001

First Starter

Kerala spiced seafood bisque flamed with brandy

Second Starter

Kadhai spiced English asparagus

Pithod – chickpea and yoghurt gnocchi

Banana chilli filled with fenugreek, raisin and bitter gourd

Riesling Spätlese, Zeltinger Sonnenuhr, Selbach-Oster, Mosel, Germany, 2013

First Main Course

Wild Spencer Gulf king prawns with green mango coconut sauce

Ladoix, Domaine de La Galopiere, Côte de Beaune, Burgundy, France 2011

Second Main Course

Tandoori breast of Anjou squab pigeon, tawa mince of legs, black stone flower reduction

Santenay, 1er les Gravieres, Paul Chapelle et ses Filles, Côte de Beaune Burgundy, France, 1986

Dessert

Spiced bitter chocolate mousse, lime shrikhand filled rasgolla, thandai ice cream 🌿

Port, Fonseca Quinta do Panascal, 2001

Coffee and Petits Fours

Served in the bar

Vegetarian option available