

## Lazy Sundays Set Menu

£40 per person including a Lazy Sunday Champagne cocktail

Chef's selection of pre-starters

### Starters

Ground vegetable kebab with mint and yoghurt (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

Roast snake gourd with spiced paneer and raisin, missi roti 🌿 (v)

Spice crusted whiting fillet with yogurt sauce, 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

Thandai ice cream and passion fruit dark chocolate sphere 🌿

Alphonso mango and pistachio kulfi with vermicelli kheer

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 and rasgolla tart with calamansi and chilli sorbet 🌿 £8.50

*Taylor's 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](mailto: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 Old Library Bar

Vegetarian option available