

**Let your life lightly dance on the edges  
of time like dew on the tip of a leaf.**

Rabindranath Tagore

## Thali menu

**£35 per person**

(Lunch time only)

(For groups of up to 40 guests)

### **Kosha mangsho**

Rich lamb curry with Bengali spices

### **Murghir jhol**

Home-style chicken curry


### **Chingri malai curry**

Shrimps simmered in coconut cardamom sauce

### **Tawa mach**

Pan fried sea bass with hot spices & poppy seed

### **Aloo gobhi**

Stir-fried potato and cauliflower 

### **Tadka dal**

Rich lamb curry with Bengali spices

### **Anar ka raita**

Pomegranate raita

### **Tomato chutney, kachumber & lime**

### **Served with**

Ghee rice  
Paratha

### **Mishti doi, rossogulla**

Caramelised yoghurt with sweet milk dumpling

(v) Vegetarian    Contains gluten

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. In order to be able to take advantage of the best of what's in season the menu is subjected to changes.



## Wine Pairing Suggestions

### **Sparkling wines**

Franciacorta Brut D.O.C.G., Contadi Castaldi, Italy £59.00

Glera, Extra Dry Spumante, Villa Doral D.O.C., Italy £40.00

### **White wines**

Chablis Domaine Ellevin, Burgundy,

France, 2015 £69.00

Pouilly-Fumé, Les Croqueloup, Domaine Chauveau, Vallée Centrale, Loire, France, 2015 £62.00

Chardonnay Reserva, Fabre Montmayou, Mendoza, Argentina, 2014 £53.00

### **Red wines**

Château Pavillon Rocher, Grand Cru, St Emilion Bordeaux, France, 2012 £103.00

Côtes du Rhône Villages St Pantaleon Les Vignes, Dom Gigondan, Rhône  
France, 2015 £64.00

Carménère Gran Reserva, Calcu, Colchagua Valley

Chile, 2013 £64.00

Barbera d'Asti, Sanbastian, Dacapo, Piedmont, Italy 2014 £66.00

### **Dessert Wines**

Port, Taylor's 10 year old Tawny, Portugal £64.00

Port, Taylor's 20 year old Tawny, Portugal £94.00

Prices include VAT @ 20%.

# The Cinnamon Leaf

£42 per person

## Starter

Carpaccio of cured Scottish salmon with puffed rice jhal muri

## Main course

Tandoori free range chicken breast, mint chilli korma and pilau rice

## Dessert

Green cardamom brulée with rose petal biscotti 

**A bread selection and two side dishes of your choice,  
on a sharing basis, are included**

## Side dishes

Wild mushroom and spinach stir-fry £5.00

Tandoor roasted aubergine crush £5.00

Black lentils £5.00

Cumin flavoured yogurt with cucumber £3.00

Masala mashed potatoes £3.00

Rajasthani sangri beans £5.00

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## Wine Pairing Suggestions

### Sparkling wines

Franciacorta Brut DOCG, Contadi Castaldi, Italy £59.00

Glera, Extra Dry Spumante, Villa Doral DOC, Italy £40.00

### White wines

Chateau Turcaud, Cuvée Majeure, Bordeaux, France £69.00

Malvasia Simon di Brazzan, Friuli, Italy, 2015 £68.00

Riesling Kabinett Trocken, Weingut Familie Rauhen, Mosel,  
Germany 2014 £57.00

Soave, La Capelina, Franchetto, Veneto, Italy, 2016 £46.00

Albarinho, Teas de Lantana, Dias Baixas, Spain, 2016 £59.00

### Red wines

Côtes du Rhône Villages St Pantaleon Les Vignes, Dom  
Gigondan, Rhône, France, 2015 £64.00

Barbera d'Asti, Dacapo, Piedmont, Italy, 2014 £66.00

Saumur Champigny, Cuvée de Bruyn, Vieilles Vignes,  
Domaine du Fondis, Lois, France, 2015 £56.00

Monastrell, Talento, Vino ecologico Ego Bodegas,  
Jumilla, Spain, 2015 £47.00

### Dessert

Saussignac, Vendange d'Autrefois, Gascony, France, 2013 £37.00

Malvasia Passito Vigna del Volta, La Stoppa, Emilia Romagna  
Italy, 2009 £80.00

Prices include VAT @ 20%.

## Bowl Food

Minimum order of 15 bowls per selection

**Biryanis £8.00 each**

Chicken / lamb / vegetable (v)

### Substantial canapés & bowl food

£7.00 each

Kerala sea bream with yoghurt rice and green mango chutney

Masala lamb burger sliders

Coconut prawn curry with steamed rice

Butter chicken with pilau rice

Kathi kebab – chicken / fish / paneer (v)

Keema pao

Please ask for our recommendations regarding the number of canapés or substantial bowls to suit your event or party. We suggest between 3–5 canapés and 2–4 bowls per person depending on the time, length and format of your event.

Host your event in our chic and stylish Old Club Bar or try our newly redesigned Reading Room which features its own exclusive bar. Alternatively our stylish and private gallery floor combines the best of both worlds giving you privacy but the buzz and excitement of the restaurant housed in the Old Westminster main library room.

Please call our dedicated Events Team on 0207 2222 555, we will be delighted to take care of all your arrangements.

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## Canapés

Minimum order of 20 canapés per selection

**Canapés £3.50 each**

Kerala crab and curry leaf cake

Tempura battered shrimps

Char-grilled monkfish with chilli and lemongrass

Carpaccio of cured salmon on rice pancake

Hakka style chicken with garlic and soya

Toddy shop stir-fried beef in flaky bread

Papdi with keema, caper & lime yoghurt

Lamb mince kebab in roomali bread

Tangy potato in semolina shell (v)

Tandoori paneer with pineapple chutney (v)

Tiered dosa and chutney (v)

Stir-fried cauliflower with sesame, honey and chilli (v)

**Dessert canapés £3.50 each**

Steamed saffron yoghurt (v)

Sticky ginger toffee pudding (v)

Carrot halwa rolls (v)

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## The Cinnamon Selection

£50 per person

### Starter

Tandoori wild Spencer Gulf king prawns with pickling spices

### Main course

Jungle style guinea fowl breast, curry of legs and pilau rice

### Dessert

Molten warm chocolate and cumin mousse, orange sauce and Madras coffee ice cream 🌿

**A bread selection and two side dishes of your choice, on a sharing basis, are included**

### Side dishes

Wild mushroom and spinach stir-fry £5.00

Tandoor roasted aubergine crush £5.00

Black lentils £5.00

Cumin flavoured yogurt with cucumber £3.00

Masala mashed potatoes £3.00

Rajasthani sangri beans £5.00

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## Wine Pairing Suggestions

### Sparkling wines

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Glera, Extra Dry Spumante, Villa Doral D.O.C., Italy £40.00

### White wines

Chablis Domaine Ellevin, Burgundy,

France, 2015 £69.00

Pouilly-Fumé, Les Croqueloup, Domaine Chauveau, Vallée Centrale, Loire, France, 2015 £62.00

Chardonnay Reserva, Fabre Montmayou, Mendoza, Argentina, 2014 £53.00

### Red wines

Château Pavillon Rocher, Grand Cru, St Emilion Bordeaux, France, 2012 £103.00

Côtes du Rhône Villages St Pantaleon Les Vignes, Dom Gigondan, Rhône France, 2015 £64.00

Carménère Gran Reserva, Calcu, Colchagua Valley

Chile, 2013 £64.00

Barbera d'Asti, Sanbastian, Dacapo, Piedmont, Italy 2014 £66.00

### Dessert Wines

Port, Taylor's 10 year old Tawny, Portugal £64.00

Port, Taylor's 20 year old Tawny, Portugal £94.00

Prices include VAT @ 20%.

## The Cinnamon Club Cocktail Selection

### Paradise Cocktail

*Bombay Sapphire, Mango Liqueur, Orange Juice, Vanilla Syrup*  
£12.00

### Orange & Rosemary Negroni

*Rosemary & Orange infused Gin, Campari, Sweet Vermouth, Aperol and Bitters*  
£12.00

### Pear & Saffron Smash

*Saffron infused Zubrowka Vodka, Lemon and pear puree*  
£12.00

### Elderflower & Lychee Fizz

*Elderflower, Lychee Liqueur, Prosecco*  
£13.00

### Cinnamon Bellini £11.50

Prosecco, cinnamon liqueur and cinnamon tea

### Spice Kir Royale

*Crème de Cassis, Spice Liqueur, Brut Champagne*  
£15.00

### Cinnamon Club Mocktails (alcohol free)

#### Apple India Punch £7.00

Apple juice, mango purée, cinnamon orange syrup, cloves

#### Red Passion £7.00

Cranberry juice, passion fruit syrup, fresh pomegranate  
fresh mint, ginger beer

## Wine Pairing Suggestions

### Sparkling wines

Franciacorta Brut DOCG, Contadi Castaldi, Italy £59.00

Champagne Françoise Monay, Brut, NV £60.00

### White wines

Sauvignon Blanc, Map Maker Staete Landt, Map maker

New Zealand, 2016 £54.00

Riesling Kabinett Trocken, Weingut Familie Rauhen, Mosel,

Germany 2014 £57.00

Muscadet de Sèvre et Maine sur Lie, 'Vielles Vignes' Loire 201 £44.00

### Red wines

Côtes du Rhône Villages St Pantaleon Les Vignes, Dom  
Gigondan

France, 2015 £64.00

Carménère Gran Reserva, Calcu, Colchagua Valley,  
Chile, 2013 £64.00

Shiraz/Cabernet Sauvignon Possum, Classic Red,  
McLaren Vale, Australia, 2013 £54.00

Monastrel, Talento, Ego Bodegas, Jumilla  
Spain, 2015 £47.00

### Dessert

Saussignac, Vendange d'Autrefois, Gascony, France, 2013 £37.00

Malvasia Passito Vigna del Volta, La Stoppa, Emilia Romagna  
Italy, 2009 £80.00

Prices include VAT @ 20%.

# The Essence of Cinnamon

£58 per person

## Appetiser

Tandoori cod with green spice crust, cauliflower bhujia 🌿

## Starter

Roast Gressingham duck breast with sesame tamarind chutney

## Main course

Smoked saddle of Romney Marsh lamb with corn sauce, pilau rice and masala cashew nuts

## Dessert

Carrot ginger toffee pudding, cinnamon ice cream

**A bread selection and two side dishes of your choice, on a sharing basis, are included**

## Side dishes

Wild mushroom and spinach stir-fry £5.00

Tandoor roasted aubergine crush £5.00

Black lentils £5.00

Cumin flavoured yogurt with cucumber £3.00

Masala mashed potatoes £3.00

Rajasthani sangri beans £5.00

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# Wine Pairing Suggestions

## Sparkling wines

Franciacorta Brut DOCG, Contadi Castaldi, Italy £59.00

Champagne Françoise Monay, Brut, NV £60.00

## White wines

Chateau Turcaud, Cuvée Majeure, Bordeaux, France, 2014 £69.00

Sauvignon Blanc, Map Maker Staete Landt, Marlborough

New Zealand, 2016 £54.00

Albarinho, Teas de Lantano, Rias Baixas, Spain, 2016 £59.00

Gavi 'San Pietro', Piedmonte

Italy, 2016 £59.00

## Red wines

Malbec, Barrel Selection, Fabre Montmayou, Patagonia

Argentina 2015 £75.00

Pinot Noir, Map Maker, Staete landt, Marlborough,

New Zealand, 2014 £76.00

Domaine Gigondan, Côtes du Rhône Villages St Pantaleon

Les Vignes, France, 2015 £64.00

Saumur Champigny, Cuvée de Bruyn, Vieilles Vignes,

Domaine du Fondis, Loire, France, 2015 £56.00

## Dessert wines

Saussignac, Vendanges D'Autrefois, Les Vignerons de

Sigoulès Dordogne, France, 2013 £37.00

Malvasia Passito Vigna del Volta, La Stoppa, Emilia Romagna

Italy, 2009 £80.00

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# The Cinnamon Festival

**£75 per person including a chef's  
choice of pre-starter**


*(For groups of up to 25 guests)*

**Selection of breads and chutneys**

## Starters

Tandoori Spencer Gulf king prawns with pickling spices 

Green spice crusted cod, cauliflower bhujia

Reshmi kebab of free range chicken breast 

## Main Courses

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

Tandoori breast of Anjou squab pigeon, black lentils


Smoked saddle of Romney Marsh lamb with corn and yoghurt sauce, pilau rice

## Desserts

Chocolate rossogulla, bitter chocolate mousse, passion fruit curd, mango sorbet


Spiced red pumpkin and corn cake with clove ice cream

Lemon and ginger brulee, garam masala sable

**A bread selection and two side dishes of your choice, on a sharing basis, are included** 

## Side dishes

Wild mushroom and spinach stir-fry £5.00

Tandoor roasted aubergine crush £5.00 

Black lentils £5.00

Cumin flavoured yogurt with cucumber £3.00

Masala mashed potatoes £3.00

Rajasthani sangri beans £5.00

## Wine Pairing Suggestions

### Sparkling wines

Franciacorta Brut DOCG, Contadi Castaldi, Italy £59.00

Champagne Françoise Monay, Brut, NV £60.00

### White wines

Chateau Turcaud, Cuvée Majeure, Bordeaux, France, 2014 £69.00

Malvasia Simon di Brazzan, Friuli, Italy, 2015 £68.00

Sauvignon Blanc, Map Maker Staete Landt, Marlborough

New Zealand, 2016 £54.00

Albarinho, Teas de Lantano, Rias Baixas, Spain, 2015 £59.00

### Red wines

Malbec, Barrel Selection, Fabre Montmayou, Patagonia

Argentina 2015 £75.00

Shiraz, Possums Vineyard, Reserve, McLaren Vale

Australia, 2010 £84.00

Carménère Gran Reserva, Calcu, Colchagua Valley

Chile, 2013 £64.00

Saumur Champigny, Cuvée de Bruyn, Vieilles Vignes,

Domaine du Fondis, Loire, France, 2015 £56.00

### Dessert wines

Saussignac, Vendanges D'Autrefois, Les Vignerons de

Sigoulès Dordogne, France, 2013 £37.00

Malvasia Passito Vigna del Volta, La Stoppa, Emilia Romagna

Italy, 2009 £80.00

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## The Cinnamon Experience

£85 per person

### Appetiser

Carpaccio of cured Scottish salmon with puffed rice jhal muri

### Soup

Rakesh Nair's Kerala spiced seafood bisque 🌿

### Starter

Tandoori breast of Anjou squab pigeon 🌿

### Rest course

Lime and mint sorbet

### First main course

Smoked saddle of Kentish lamb with corn sauce

### Second main course

Roast loin of Oisin red deer with black stone flower  
and onion reduction

### Selection of English farmhouse cheeses 🌿

(Supplement of £2.50 per person)

### Dessert

Carrot halwa spring roll with cinnamon ice cream (v) 🌿

**A bread selection and two side dishes of your choice,  
on a sharing basis, are included**

## Wine Pairing Suggestions

### Sparkling wines

Franciacorta Brut DOCG, Contadi Castaldi, Italy £59.00

Champagne Françoise Monay, Brut, NV £60.00

### White wines

Nevina Vinograd Sv Ante Istra, Croatia, 2013 £102.00

Malvasia Simon di Brazzan, Friuli, Italy,  
2015 £68.00

Riesling Kabinett Trocken, Weingut Familie Rauen, Mosel  
Germany, 2014 £57.00

Gavi 'San Pietro', Piedmonte  
Italy, 2016 £59.00

### Red wines

Savigny-Les-Beaunes, Domaine Prin, Côte de Beaune  
Burgundy, France, 2012 £105.00

Malbec, Barrel Selection, Fabre Montmayou, Patagonia  
Argentina 2015 £75.00

Shiraz, Possums Vineyard, McLaren, Australia, 2010 £84.00  
Carménère Gran Reserva, Calcu, Colchagua Valley  
Chile, 2013 £64.00

### Dessert wines

Saussignac, Vendanges D'Autrefois, Les Vignerons de  
Sigoulès Dordogne, France, 2013 £37.00

Malvasia Passito Vigna del Volta, La Stoppa, Emilia Romagna  
Italy, 2009 £80.00

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## A Journey through India

£78 per person including a delicious Mango Bellini

### Cold starters for table

Watermelon and quinoa salad | Jhal muri | Tandoori chicken chaat

### Appetiser – Kerala

Rakesh Nair's Kerala seafood bisque 🌿

### Starter – Rajasthan

Banjara tikka – tandoori chicken breast with peanut and dried mango

### Main course – West Bengal

Mangshor jhol – lamb curry with ghee rice

### Dessert – North India

Saffron pistachio kulfi, rice vermicelli nest

**A bread selection and two side dishes of your choice,  
on a sharing basis, are included**

### Side dishes

Wild mushroom and spinach stir-fry £5.00

Tandoor roasted aubergine crush £5.00

Black lentils £5.00

Cumin flavoured yogurt with cucumber £3.00

Masala mashed potatoes £3.00

Rajasthani sangri beans £5.00

## Wine Pairing Suggestions

### Sparkling wines

Franciacorta Brut DOCG, Contadi Castaldi, Italy £59.00

Champagne Françoise Monay, Brut, NV £60.00

### White wines

Nevina Vinograd Sv Ante Istra, Croatia, 2013 £102.00

Rully Blanc, Domaine Saint Jacques, France, 2015 £84.00

Chateau Turcaud, Cuvée Majeure, Bordeaux, France, 2014 £69.00

Sauvignon Blanc, Map Maker Staete Landt, Marlborough

New Zealand, 2016 £54.00

### Red wines

Château Pavillon Rocher, Grand Cru, St Emilion, Bordeaux,  
France, 2012 £103.00

Malbec, Barrel Selection, Fabre Montmayou,  
Patagonia

Argentina 2015 £75.00

Côtes du Rhône Villages St Pantaleon Les Vignes

Dom Gigondan, France, 2015 £64.00

Shiraz/Cabernet Sauvignon Possum, Classic Red, McLaren  
Vale, Australia, 2013 £54.00

### Cheeses

Port, Taylor's 10 year old Tawny, Portugal £64.00

Port, Taylor's 20 year old Tawny, Portugal £94.00

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## The Cinnamon Experience

Vegetarian Option — £85 per person

### Appetiser

Railway style vegetable cake with beetroot and raisin 🌿

### First starter

Jaipur style chickpea and yoghurt soup, crisp okra

### Second starter

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

### Rest course

Lime and mint sorbet

### First main course

Masala corn kebab with corn sauce

### Second main course

Filled banana chilli, yoghurt sauce, green pea pilau

### Selection of English farmhouse cheeses To Share

(Supplement of £2.50 per person)

### Dessert

Carrot halwa spring roll with cinnamon ice cream 🌿

**A bread selection and two side dishes of your choice,  
on a sharing basis, are included**

## Wine Pairing Suggestions

### Sparkling wines

Franciacorta Brut DOCG, Contadi Castaldi, Italy £59.00

Champagne Françoise Monay, Brut, NV £60.00

### White wines

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Rully Blanc, Domaine Saint Jacques, France, 2015 £84.00

Chateau Turcaud, Cuvée Majeure, Bordeaux, France, 2014 £69.00

Sauvignon Blanc, Map Maker Staete Landt, Marlborough

New Zealand, 2016 £54.00

### Red wines

Château Pavillon Rocher, Grand Cru, St Emilion, Bordeaux,  
France, 2012 £103.00

Malbec, Barrel Selection, Fabre Montmayou,  
Patagonia

Argentina 2015 £75.00

Côtes du Rhône Villages St Pantaleon Les Vignes

Dom Gigondan, France, 2015 £64.00

Barbera d'Asti, Sanbastian, Dacapo, Piedmont, Italy 2014 £66.00

### Cheeses

Port, Taylor's 10 year old Tawny, Portugal £64.00

Port, Taylor's 20 year old Tawny, Portugal £94.00

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