



CHRISTMAS 2016



THE CINNAMON CLUB

## Christmas Events

If you want to add a dash of grandeur and a sprinkle of glamour to your 2016 Christmas celebrations, then look no further than The Cinnamon Club's sumptuous festive feasting menus and superlative celebratory drinks options.

We can accommodate up to 60 people seated in one of our private dining rooms, and can provide standing canapé receptions for up to 250 people, as well as smaller groups in our main restaurant.

## Christmas Day & New Year's Eve

### Christmas Day

Enjoy a bountiful banquet in the elegant surroundings of the Cinnamon Club's exquisite Old Westminster Library. Oozing with style and sophistication, this will add a touch of class to a wonderfully festive feast.

The four course Christmas Day menu (priced at £100 per person) includes a sparkling cocktail on arrival along with a selection of side dishes and delicious petit fours to round off your dining experience. Lunch bookings now being taken - 12pm-16.30pm

### New Year's Eve

Celebrate New Year's Eve in the magnificently majestic setting of The Cinnamon Club with a sparkling arrival cocktail, four course dinner and live entertainment!

Book from 6pm until 10.45pm with live entertainment until 1am and a Champagne toast at midnight - the menu is priced at £125 per person or opt to dine at 6pm-6.30pm for our early bird price of £75 per person\*

*\*Return time of 2 hours applies.*

# The Cinnamon Leaf

£38 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

(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 DOCG, Contadi Castaldi, Italy £54.00

Glera, Extra Dry Spumante, Villa Doral DOC, Italy £36.00

## White wines

Riesling, Mesh, Grosset-Hill Smith, Eden Valley, Australia, 2011 £62.00

Malvasia Simon di Brazzan, Friuli, Italy, 2012 £53.00

Riesling Kabinett Trocken, Weingut Familie Rauhen,  
Mosel, Germany 2014 £46.00

## Red wines

Côtes du Rhône Villages St Pantaleon Les Vignes,  
Dom Gigondan, Rhône, France, 2012 £54.00

Barbera d'Asti, Sanbastian, Dacapo, Piedmont, Italy, 2012 £53.00

Saumur Champigny, Cuvée de Bruyn, Vieilles Vignes,  
Domaine du Fondis, Lois, France, 2013 £46.00

Malbec, Cahors, Clos du Colombier, South West France, 2010 £32.00

subject to availability | vintages may change

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill.

All gratuities are distributed to the entire team.

## Bowl Food

Minimum order of 15 bowls per selection

### Substantial canapés & bowl food

£6.00 each

Biryani – chicken / lamb / vegetable (v)

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 🌿

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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 £3.00 each

Kerala crab and curry leaf cake

Tempura battered shrimps

Char-grilled halibut with chilli and lemon grass

Carpaccio of cured salmon on rice pancake

Tandoori guinea fowl tikka with green spices

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 🌿

Railway style vegetable cake with beetroot and raisin (v) 🌿

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 £3.00 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

Franciacorta Brut DOCG, Contadi Castaldi, Italy £54.00

Glera, Extra Dry Spumante, Villa Doral DOC, Italy £36.00

### White wines

Grüner Veltliner Stangl, Waldschutz, Kamptal, Austria, 2012 £58.00

Malagoussia, Domaine Gerovassiliou, Epanomi, Greece, 2015 £47.00

Savennières, Les Bastes, Domaine des Barres, P. Achard, Loire  
France, 2013 £53.00

### Rosé wine

Domaine La Suffrène, Bandol, Provence, France, 2015 £48.00

### Red wines

Château Pavillon Beauregard, Lalande-de Pomerol,  
Bordeaux, France, 2012 £78.00

Côtes du Rhône Villages St Pantaleon Les Vignes, Dom Gigondan,  
Rhône, France, 2012 £54.00

Carménère Gran Reserva, Calcu, Colchagua Valley, Chile, 2011 £48.00

Barbera d'Asti, Sanbastian, Dacapo, Piedmont, Italy 2012 £53.00

subject to availability | vintages may change

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill.

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## The Cinnamon Club Cocktail Selection

### Cardamom Bubbles £12.00

Champagne brut, cardamom syrup Peychaud's bitters,  
spiced white chocolate truffle

### Chestnut Spice £11.00

Chestnut liqueur infused with garam  
masala tincture, calvados, cognac

### Coffee & Cream £10.50

Tequila infused with cinnamon, coffee liqueur,  
herbal liqueur, double cream

### The Forager £12.00

Champagne brut, acorn liqueur,  
black walnut bitters

### Cinnamon Bellini £10.00

Prosecco, cinnamon liqueur and cinnamon tea

### Aromatic Fire £10.50

Darjeeling tea liqueur, vodka, white  
crème de cacao, double cream

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### Cinnamon Club Mocktails (alcohol free)

#### Apple India Punch £6.00

Apple juice, mango purée, cinnamon-orange syrup, cloves

#### Red Passion £6.00

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

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## Wine Pairing Suggestions

### Sparkling wines

Franciacorta Brut DOCG, Contadi Castaldi, Italy £54.00  
Glera, Extra Dry Spumante, Villa Doral DOC, Italy £36.00

### White wines

Grüner Veltliner Stangl, Waldschutz, Kamptal, Austria, 2012 £58.00  
Malagoussia, Domaine Gerovassiliou, Epanomi, Greece, 2015 £47.00  
Riesling Kabinett Trocken, Weingut Familie Rauhen,  
Mosel, Germany 2014 £46.00  
Verdicchio dei Castelli di Jesi, Classico, Le Gemme, Brunori,  
Marche, Italy, 2014 £39.00

### Red wines

Givry 1er Cru, 'Champs Lalot', Domaine Pagnotta,  
Côte Chalonnaise, Burgundy, 2012 £66.00  
Côtes du Rhône Villages St Pantaleon Les Vignes,  
Dom Gigondan, France, 2012 £54.00  
Carménère Gran Reserva, Calcu, Colchagua Valley, Chile, 2011 £48.00  
Saumur Champigny, Cuvée de Bruyn, Vieilles Vignes,  
Domaine du Fondis, Loire, France 2013 £46.00  
Monastrel, Talento, Ego Bodegas, Jumilla Spain, 2014 £38.00

### Dessert wines

Saussignac, Vendange d'Autrefois, Gascony, France, 2012 £31.00  
Passito di Pantelleria, Ben Rye, Donnafugata, Sicily, Italy, 2014 £56.00

subject to availability | vintages may change

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# The Essence of Cinnamon

£55 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

Spiced red pumpkin cake with clove 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 £54.00

Champagne Fran oise Monay, Brut, NV £56.00

## White wines

Savennières, Les Bastes, Domaine des Barres, P. Achard, Loire, France, 2013 £53.00

Malvasia Simon di Brazzan, Friuli, Italy, 2012 £53.00

Malagoussia, Domaine Gerovassiliou, Epanomi, Greece, 2013 £47.00

Albarinho, Teas de Lantano, Rias Baixas, Spain, 2014 £43.00

## Red wines

Givry 1er Cru, 'Champs Lalot', Domaine Pagnotta, Cote Chalonnaise, Burgundy, France 2012 £66.00

Teroldego Rotaliano, Foradori, IGT Trentino Alto Adige, Italy, 2013 £56.00

Saumur Champigny, Cuvée de Bruyn, Vieilles Vignes, Domaine du Fondis, Loire, France, 2013 £46.00

Shiraz, Billi Billi, Mount Langhi Girhan, Grampian, Victoria, Australia, 2012 £36.00

## Dessert wines

Passito di Pantelleria, Ben Rye, Donnafugata, Sicily, Italy, 2014 £56.00

Taylors, 10 year old Tawny, Portugal, NV £48.00

subject to availability | vintages may change

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill.

All gratuities are distributed to the entire team.

# The Cinnamon Festival

**£65 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

### Dessert

Original Beans dark chocolate and rasgolla tart  
with calamansi and chilli sorbet 🌿

Spiced red pumpkin and corn cake with clove ice cream

Green cardamom brulée with pistachio and 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

# Wine Pairing Suggestions

## Sparkling wines

Franciacorta Brut DOCG, Contadi Castaldi, Italy £54.00

Champagne Française Monay, Brut, NV £56.00

## White wines

Riesling Kiedricher Trocken, Eva Fricke, Rheingau, Germany, 2014 £64.00

Malvasia Simon di Brazzan, Friuli, Italy, 2012 £53.00

Gavi 'San Pietro', Piedmonte, Italy, 2015 £45.00

Pinot Gris, Robertson Brookfields Estate, Hawkes Bay,  
New Zealand, 2014 £44.00

## Red wines

Malbec Gran Resevado, Fabre Montmayou, Mendoza, Argentina, 2013 £73.00

Finca Allende, Rioja, Spain, 2009 £65.00

Côtes du Rhône Villages St Pantaleon Les Vignes,  
Dom Gigondan, France, 2012 £54.00

Carménère Gran Reserva, Calcu, Colchagua Valley, Chile, 2011 £48.00

## Dessert wines

Saussignac, Vendange d'Autrefois, Gascony, France, 2012 £31.00

Passito di Pantelleria, Ben Rye, Donnafugata, Sicily, Italy, 2014 £56.00

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# The Cinnamon Experience

£75 per person

## Appetiser

Carpaccio of cured Scottish salmon with puffed rice jhal muri

## Soup course

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 Oisín 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 £49.00

Champagne Françoise Monay, Brut, NV £56.00

## White wines

Muscat Grand Cru, Altenberg de Bergbieten, Frederic Mochel,  
Alsace, France, 2010 £82.00

Zibbibo, Curatolo Arini, Sicilia, Italy, 2013 £56.00

Malvasia Simon di Brazzan, Friuli, Italy, 2012 £53.00

Gavi 'San Pietro', Piedmonte, Italy, 2014 £45.00

Riesling Kabinett Trocken, Weingut Familie Rauhen, Mosel,  
Germany, 2014 £46.00

## Rosé wine

Domaine La Suffrène, Bandol, Provence, France, 2014 £48.00

## Red wines

Shiraz, Possums Vineyard, McLaren, Australia, 2007 £79.00

Cabernet/Shiraz, FDR 1A, Yalumba, Barossa, Australia, 2014 £75.00

Malbec Gran Reserva, Fabre Montmayou, Mendoza, Argentina, 2013 £73.00

Carménère Gran Reserva, Calcu, Colchagua Valle, Chile, 2011 £48.00

## Dessert wines

Saussignac, Vendange d'Autrefois, Gascony, France, 2012 £35.00

Passito di Pantelleria, Ben Rye, Donnafugata, Sicily, Italy, 2014 £56.00

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## A Journey through India

£68 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 with 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

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## Wine Pairing Suggestions

### Sparkling wines

Franciacorta Brut DOCG, Contadi Castaldi, Italy £54.00

Champagne Françoise Monay, Brut, NV £56.00

### White wines

Dada 1, David Ramonteau, Hawkes Bay, New Zealand, 2010 £71.00

Riesling Qba, Schloss Johannesburg, Rheingau, Germany, 2014 £60.00

Malvasia Simon di Brazzan, Friuli, Italy, 2012 £53.00

Riesling Kabinett Trocken, Weingut Familie Rauen, Mosel 2012 £46.00

### Rosé wine

Domaine La Suffrène, Bandol, Provence, France, 2015 £48.00

### Red wines

Château Pavillon Beauregard, Lalande-de Pomerol, Bordeaux, France, 2012 £78.00

Marsannay Boivins, Domaine Coillot, Côte de Nuits, France 2010 £74.00

Côtes du Rhône Villages St Pantaleon Les Vignes, Dom Gigondan, France, 2012 £54.00

Barbera d'Asti, Sanbastian, Dacapo, Piedmont, Italy 2012 £53.00

### Dessert wines

Taylor's 10 year old Tawny, Portugal £48.00

Taylor's 20 year old Tawny, Portugal £80.00

subject to availability | vintages may change

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill.

All gratuities are distributed to the entire team.

## The Cinnamon Experience

Vegetarian Option — £75 per person

### Appetiser

Railway style vegetable cake with beetroot and raisin 🌿

### First starter

Jaipur style chickpea and yoghurt soup, crisp okra

### Second starter

Red kidney bean galouti with puffed lotus seed

### 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 £4.00 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 £54.00

Champagne Françoise Monay, Brut, NV £56.00

### White wines

Dada 1, David Ramonteau, Hawkes Bay, New Zealand, 2010 £71.00

Riesling Qba, Schloss Johannesburg, Rheingau, Germany, 2014 £60.00

Malvasia Simon di Brazzan, Friuli, Italy, 2012 £53.00

Riesling Kabinett Trocken, Weingut Familie Rauen, Mosel 2012 £46.00

### Rosé wine

Domaine La Suffrène, Bandol, Provence, France, 2015 £48.00

### Red wines

Château Pavillon Beauregard, Lalande-de Pomerol, Bordeaux,  
France, 2012 £78.00

Marsannay Boivins, Domaine Coillot, Côte de Nuits,  
France 2010 £74.00

Côtes du Rhône Villages St Pantaleon Les Vignes, Dom Gigondan,  
France, 2012 £54.00

Barbera d'Asti, Sanbastian, Dacapo, Piedmont, Italy 2012 £53.00

### Dessert wines

Taylor's 10 year old Tawny, Portugal £48.00

Taylor's 20 year old Tawny, Portugal £80.00

subject to availability | vintages may change

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# Christmas Day at The Cinnamon Club 2016

**£100 per person including an aperitif of Christmas Punch**

SAMPLE MENU ONLY

## Starters

- Keralan style lobster soup flamed with cognac, 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
- Railway style vegetable cake with beetroot and raisin, kasundi mustard (v) 🌿
- Bombay style vegetables with truffle pao, mushroom chips (v) 🌿

## Interim course

- Chickpea and sesame cake with smoked aubergine chutney (v) 🌿

## Main courses

- Char-grilled halibut with tomato and lemon sauce, lime rice
- Wild Spencer Gulf king prawns with coconut ginger sauce and red quinoa
- Norfolk free range chicken breast with spinach and apricot, garlic naan crumble 🌿
- South Indian spiced goose breast with red onion and curry leaf, layered paratha 🌿
- Slow-braised Herdwick milk-fed lamb shoulder with saffron sauce, pilau rice
- Hyderabadi style biryani of root vegetables with boorani raita, banana chilli salan (v)
- Roast cauliflower with truffled achari sauce, naan bread (v) 🌿

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## Side dishes

- Masala mashed potatoes
- Cumin flavoured yoghurt with cucumber
- Black lentils

## Desserts

- Garam masala Christmas pudding with nutmeg custard 🌿
- Spiced pumpkin cake with cinnamon ice cream 🌿
- Baked Jalandhar - Thandai, saffron and carrot halwa ice cream with spiced meringue 🌿
- Original Beans dark chocolate and rasgolla tart with calamansi and chilli sorbet 🌿
- Green cardamom brulée with rose petal biscotti 🌿
- Ice cream or sorbet selection

## Coffee and petits fours

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**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
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Vegetarian option available.

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill.

All gratuities are distributed to the entire team.

# New Year's Eve at The Cinnamon Club 2016

£125 per person

SAMPLE MENU ONLY

4 course dinner with live entertainment and music  
from The Cinnamon Club's in-house DJ

## Aperitif

New Year's Eve Punch

## Canapés

Tandoori salmon with dill and mustard, green pea relish

Venison seekh kebab with smoked paprika raita

Chickpea and yoghurt gnocchi, coriander chutney (v)

## Starters

Keralan style lobster soup flamed with brandy, garlic naan

Stir-fry of shrimps with cracked black pepper, layered paratha

Tandoori breast of Norfolk free range chicken with mace and cardamom

Roast Kentish lamb fillet with nutmeg, caper kachumber

Bombay style vegetables with truffle pao (v) 🌿

Chickpea and sesame cake with smoked aubergine chutney (v)

## Middle Course

Green pea and Jerusalem artichoke tikki with tomato chutney (v)

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## Main courses

Spice crusted halibut with tomato lemon sauce, lime rice

Tandoori wild Spencer Gulf king prawns with coconut ginger sauce,  
tomato quinoa

Rajasthani spiced Scottish pheasant breast  
with pearl barley kedgeree, coriander sauce

Slow-braised Herdwick milk-fed lamb leg with saffron sauce, pilau rice

Hyderabadi style biryani of root vegetables with boorani raita,  
banana chilli salan (v)

Roast cauliflower with truffled achari sauce, naan bread (v)

## Side dishes

Masala mashed potatoes

Cumin flavoured yoghurt with cucumber

Black lentils

Chef's selection of breads

## Desserts

Carrot toffee pudding with Pollachi vanilla custard 🌿

Original Beans dark chocolate and rasgolla tart  
with calamansi and chilli sorbet 🌿

Spiced pumpkin cake with cinnamon ice cream

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

Green cardamom brulée with rose petal biscotti 🌿

Ice cream or sorbet selection

## Coffee and petits fours

Vegetarian option available.



Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill.

All gratuities are distributed to the entire team.

## **The Cinnamon Club**

The Old Westminster Library  
30-32 Great Smith Street,  
London SW1P 3BU

t: +44 (0) 20 7222 2555

  CinnamonClub

 CinnamonRestaurants

[www.cinnamonclub.com](http://www.cinnamonclub.com)



THE CINNAMON CLUB