

THE CINNAMON CLUB

New Year's Eve at The Cinnamon Club 2015

£125 per person

5 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)

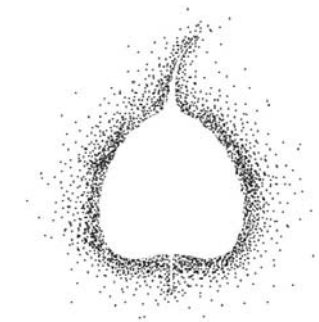
Middle Course

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

Vegetarian option available.

(v) vegetarian 🌿 contains gluten

Prices include VAT @ 20%. Please be considerate when using mobile phones. A 12.5% discretionary service charge will be added to your bill. All gratuities are distributed to the entire team. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot. We welcome your comments and suggestions. Please speak to our Duty Manager or e-mail us at info@cinnamonclub.com



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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

Spiced 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

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