

THE CINNAMON CLUB

Valentine's Day

£110 per person including an aperitif

Amuse bouche

Spiced truffle and rice cake with pomegranate jaggery dressing

Starters

Crisp fried long aubergine, baby aubergine chutney, pearl barley salad 🌱 (vegan)

Char-grilled Portobello mushroom and jumbo morels, wild mushroom pickle (v)

Tandoori salmon with dill and honey, green pea relish

Kadhai spiced Scottish king scallops, mussel pakora

Norfolk free range chicken breast with cracked pepper and basil, passion fruit raita

Clove smoked tender lamb galouti kebab, rich sheermal bread and paprika raita 🌱

Interim course

Green plantain and beetroot cake with kasundi mustard (v)

Main courses

Awadhi style root vegetable biryani, chilli salan, burani raita (v)

Malai Kofta – paneer and royal cumin dumplings, tomato fenugreek sauce, green pea pilau (v)

Tandoori monkfish with crab and kokum crust, Kerala seafood bisque, steamed rice vermicelli

Char-grilled Spencer Gulf wild prawns, coconut and cardamom sauce, ghee rice

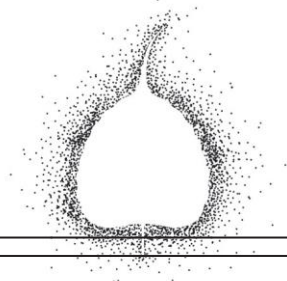
Galinha Xacuti – Goan spiced free range chicken breast in poppy seed and vinegar sauce, sweet and sour rice

Raan Jaan - Slow braised Herdwick lamb shoulder with nutmeg and fennel sauce, masala mash

Side dishes

Stir-fried okra with dried mango |
Pilau or steamed rice | Garlic or

Black lentils
plain naan 🌱



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Desserts

Milk & Rose – Milk and vanilla panna cotta, rose preserve jelly and rose petal biscotti 🌱

Molten dark chocolate mousse, Madras coffee ice cream

Spiced blood orange tart with ginger honey sorbet 🌱

Fig and date sticky toffee pudding, cinnamon ice cream 🌱

Saffron poached pear, sago and pineapple payasam, roasted plum sorbet (vegan)

Coffee and petits fours

To enhance your dining experience, a selection of extraordinary, spice-friendly wines has been assembled by our sommelier:

White Wines

Côtes du Rhône Blanc Domaine Gigondan M & Fils, Rhone, France, 2018	£51.00
Sauvignon Blanc, Map Maker Staete Landt, Marlborough New Zealand, 2018	£61.00
Grüner Veltliner Straßertal Waldschütz, Kamptal, Austria, 2018	£65.00
Riesling Spätlese Niederberg Helden, Thomas Haag Schloss Lieser, Germany, 2014	£99.00
Nevina Vinograd Sv Domaine Saint Hills, Istria, Croatia, 2017	£102.00

Red wines

Valpolicella Classico, Le Filagne, Le Bertarole, Veneto, Italy, 2018	£47.00
Monastrell, Talento, Vino ecologico Ego Bodegas, Jumilla Spain, 2017	£49.00
Tannat, Antigua Bodega Stagnari Del Pedregal Roble, Canelones, Uruguay, 2015	£66.00
Shiraz, Possums Vineyard, Reserve, McLaren Vale, Australia, 2010	£110.00
Syrah, Barrel Selection, Fabre Montmayou, Patagonia, Argentina, 2013	£77.00
Château Pavillon Beaugard, Lalande de Pomerol, Bordeaux, France, 2016	£129.00

Vegetarian options available

(v) vegetarian 🌱 contains gluten

Prices include VAT @ 20%. **We do not levy service charge for tables of up to 8 people.** Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. We import all our spices directly from approved growers across India. 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