



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

Rabindranath Tagore

Canapes

Minimum order of 20 canapés per selection

Canapés £3.50 each

- Kerala crab and curry leaf cake (g)
- Tempura battered shrimps
- Char-grilled monkfish with chilli and lemongrass
- Carpaccio of cured salmon on rice pancake
- Hakka style chicken with garlic and soya (g)
- Toddy shop stir-fried beef in flaky bread (g)
- Papdi with keema, caper & lime yoghurt (g)
- Lamb mince kebab in roomali bread (g)
- Tangy potato in semolina shell (v) (g)
- Tandoori paneer with pineapple chutney (v)
- Chargrilled Cauliflower Tikka (v)
- Rice pancake with masala potato, coconut chutney & gun powder (v)

Dessert canapés £3.50 each

- Thandai spiced shrikhand (v)
- Sticky ginger toffee pudding (v) (g)
- Carrot halwa rolls (v) (g)
- Chocolate rossogulla filled with passion fruit yoghurt (v)

Bowl Food

Minimum order of 15 bowls per selection

Biryanis £8.00 each

Lucknow style chicken / Hyderabadi style lamb / Root vegetable (v)

Substantial canapés & bowl food

£7.00 each

Kerala sea bream with yoghurt rice and green mango chutney

Masala lamb burger sliders (g)

Coconut shrimp curry with steamed rice

Butter chicken with pilau rice

Keema pao (g)

Spiced paneer naanza (v)(g)

Hyderabadi style baby aubergine & pilau rice (VG)

We suggest between 3–5 canapés and 2–4 bowls per person depending on the time duration and format of your event.

The Cinnamon Leaf

£42 per person

Starter

Tandoori free range chicken leg 'chop' with dried fenugreek, cucumber raita

Main course

Pan seared salmon fillet, Kolkata style dopyaza sauce, ghee rice

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

Side dishes

Wild mushroom and spinach stir-fry £6.00

Tandoor roasted aubergine crush £6.00

Black lentils £6.50

Cumin flavoured yogurt with cucumber £4.00

Masala mashed potatoes £4.00

Rajasthani sangri beans £8.00 (v)

Dessert

Lemon and ginger brulee, garam masala sable (g)

The Cinnamon Selection
£50 per person

Starter

Tandoor spiced wild Spencer Gulf king prawns with fennel and coriander

Main course

Pan seared Gressingham duck breast, coconut vinegar sauce, pilau rice

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

Side dishes

Wild mushroom and spinach stir-fry £6.00

Tandoor roasted aubergine crush £6.00

Black lentils £6.50

Cumin flavoured yogurt with cucumber £4.00

Masala mashed potatoes £4.00

Rajasthani sangri beans £8.00

Dessert

Molten warm chocolate and cumin mousse, orange sauce and Madras coffee ice cream (g)

The Essence of Cinnamon

£58 per person

Appetiser

Kerala style sea bass wrapped in banana leaf, mango & coconut chutney

Starter

Tandoori guinea fowl breast tikka, coriander chutney

Main course

Smoked saddle of Romney Marsh lamb with mint chilli korma, pilau rice and masala cashew nuts

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

Side dishes

Wild mushroom and spinach stir-fry £6.00

Tandoor roasted aubergine crush £6.00

Black lentils £6.50

Cumin flavoured yogurt with cucumber £4.00

Masala mashed potatoes £4.00

Rajasthani sangri beans £8.00

Dessert

Fig and ginger sticky toffee pudding, puffed amaranth seeds, cinnamon ice cream (g)

The Cinnamon Festival
£75 per person
(pre-order required)
Including a chef's choice of pre-starter

Starters

Tandoori Spencer Gulf king prawns with fennel and coriander
Sandalwood flavoured Norfolk free range chicken, cucumber raita
Spiced aubergine steak, pumpkin chutney, masala peanut and
moutabal (vegan)

Main course

Char-grilled halibut with Kerala curry sauce, lemon rice
Smoked saddle of Romney Marsh lamb with corn and yoghurt
sauce, pilau rice
Snake gourd filled with tamarind glazed vegetables, yellow lentils
with coconut (vegan)
*A bread selection and two side dishes of your choice, on a sharing
basis, are included*

Side dishes

Wild mushroom and spinach stir-fry £6.00
Tandoor roasted aubergine crush £6.00
Black lentils £6.50
Cumin flavoured yogurt with cucumber £4.00
Masala mashed potatoes £4.00
Rajasthani sangri beans £8.00 (v)

Desserts

Lemon and rasmalai cream brûlée, pink peppercorn crisp (g)
Passion fruit and vanilla cheesecake, honeycomb crumble
Caramelised banana mille-feuille with praline ice cream (g)

The Cinnamon Experience

£85 per person

Canapé

Pithog Saag - Chickpea and yoghurt gnocchi, spinach crumble, tamarind and coriander chutney

Appetiser

Carpaccio of cured Scottish salmon, curry leaf snow, mustard caviar

First starter

Clove smoked Anjou pigeon, pumpkin, peanuts (g)(n)

Second starter

Spiced lamb mille-feuille

Rest course

Yuzu sorbet

First main course

Grilled Obsiblu king prawns, Alleppey curry sauce

Second main course

Raan - slow braised lamb leg, nutmeg and pepper sauce

Dessert

Old Delhi malai kulfi, pistachio crumble (n)

The Cinnamon Experience
Vegetarian £85 per person

Canapé

Pithog *Saag* - Chickpea and yoghurt gnocchi, spinach crumble,
tamarind and coriander chutney

Appetiser

Sprouted green mung pancake, sunchoke podimas,
lentil gunpowder (vegan)

First starter

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

Second starter

Snake gourd filled with tamarind glazed vegetables,
yellow lentils with coconut (vegan)

Rest course

Yuzu sorbet

First main course

Jaisalmer sangri and spinach kofta, dried mango, yoghurt and
fenugreek sauce (n)

Second main course

Achari Gobhi - roast cauliflower with pickling spices, spinach and
nutmeg sauce

Dessert

Old Delhi malai kulfi, pistachio crumble (n)