



THE CINNAMON CLUB

Valentine's Day

**Priced at £125pp
*4 courses and a glass of Laurent Perrier Rosé Champagne on arrival
Seating in the main dining room

Canapés

Banana blossom pakora with pomegranate jaggery dressing (vegan)
Pithod – Chickpea and yoghurt gnocchi, coriander chutney
Stir-fried jackfruit with chilli, garlic and soy

Starters

Okra filled with peanut and jaggery, curried yoghurt and green mango chutney (v)(n)
Carpaccio of cured Scottish salmon caramel jhalmuri
Seared Scottish king scallops with curry leaf and lime crumble, mussel and date pickle
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 🌱

Main courses

Awadhi style root vegetable biryani, chilli salan, burani raita (v)(n)
Spinach malai kofta, stir-fried morels, tomato fenugreek sauce, saffron rice (v)(n)
Tandoori monkfish with crab and kokum crust, Kerala seafood bisque, steamed rice vermicelli
Char-grilled New Caledonian Obsiblu king prawns, coconut cardamom sauce, ghee rice
Raan Jaan - Slow braised lamb leg, nutmeg and peppercorn sauce, masala braised potato 🌱
Seared fillet steak of 28 day aged beef, lababdar sauce, truffled potato puree

Side dishes for the table

Black lentils | Garlic or plain naan 🌱

Desserts

Milk & Rose – Milk and vanilla panna cotta, rose preserve jelly and rose petal biscotti 🌱
Trio of chocolate desserts – warm dark chocolate fondant, milk chocolate mousse, white chocolate and chilli ice cream 🌱
Spiced blood orange tart with cinnamon ice cream 🌱
Date and ginger pancake with coconut lime 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
Nevena 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 Beauregard, Lalande de Pomerol, Bordeaux, France, 2016	£129.00

*Vegetarian alternatives
available on request*

(v) vegetarian 🌱 contains gluten

Prices include VAT at prevailing rate. **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