



THE CINNAMON CLUB

Christmas Day

£125 per person including an aperitif of Christmas Punch

Starters

- Char-grilled king oyster mushroom, kadhai style stir fry of shiitake (v)
- Okra filled with peanut and jaggery, curried yoghurt and green mango chutney (v)(n)
- Sprouted green mung pancake, sunchoke podimas, lentil gunpowder (vegan)
- Keralan style lobster soup flamed with Cognac
- Carpaccio of home cured Shetland salmon with caramel 'jhal muri'
- Char-grilled Zeeland kingfish with carom seed, samphire and pickled radish
- Green spiced tandoori partridge breast, kachri chutney
- Hyderabadi dark spiced lamb escalope, Awadhi lamb galouti, saffron bread 🌿

Interim course

- Pithod & Padron pakoda – filled Padron peppers, spiced chickpea and yoghurt gnocchi (v)

Main courses

- Hyderabadi style root vegetable biryani, banana chilli salan, burhani raita (v)
- Jaisalmer sangri and spinach kofta, dried mango, yoghurt and fenugreek sauce (v)(n)
- Grilled New Caledonian Obsiblu king prawns, Alleppey curry sauce, pandan leaf rice
- Kokum crusted halibut on the bone, shallot and tamarind sauce, lemon rice
- Vesavara spiced free range chicken breast, chicken leg stew, stir-fried greens
- Clove flavoured goose breast, Chettinad sauce and brussel sprout poriyal
- Raan - Slow braised lamb leg, nutmeg and peppercorn sauce, masala braised potato

Side dishes (for the table)

- Aloo gobi | Cumin flavoured yoghurt with cucumber | Black lentils | Naans 🌿

Desserts

- Warm chocolate mousse, Madras coffee ice cream 🌿
- Old Delhi style malai kulfi, pistachio crumble (n)
- Garam masala Christmas pudding, nutmeg custard 🌿
- Coconut and rice kheer, char-grilled pineapple, quinoa and raspberry crumble (vegan)
- Selection of English cheeses with quince chutney, Peshawari naan 🌿

Coffee and petits fours

Vitamins & Minerals

Kaffir Kola Spritz £9.00
Everleaf, kaffir lime, Funkin pomegranate & hibiscus soda

Seedlip Garden & Tonic £9.00
Garden herbs, hops and peas with Franklin & Sons tonic

Festive Cocktails

Cinnamon Club Royale £14.50
Edmond Briottet Lychee, Aperol, Brut Champagne

Spiced Apricot Bellini £12.00
Creme D'Abriocot, club spice mix, Prosecco spumante

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

White wines

Muscat Sec Cave des Vignerons de Frontignan, VDP d'Oc, France 2018	£46.00
Soave La Capelina Franchetto, Veneto, Italy 2018	£54.00
Riesling Kabinett Trocken Weingut Familie Rauhen, Mosel, Germany 2018	£62.00
Chablis Domaine Ellevin, Burgundy, France 2018	£79.00

Red wines

Encosta do Vale Calego, Cordeiro, Portugal 2019	£45.00
Monastrell Talento, Vino ecologico, Ego Bodegas, Jumilla, Spain 2017	£52.00
Saumur Champigny Cuvée de Bruyn Vieilles Vignes, Domaine du Fondis, Loire, France 2018	£62.00
Pinot Noir Map Maker, Staete landt, Marlborough, New Zealand 2016	£78.00

For children, please ask your server for suitable options. For 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

Roast goose breast with red wine sauce, pickled root vegetables

Vegetarian options available

(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.