Easter Lunch at The Cinnamon Club

£60 per person including a seasonal cocktail, kids under 12 eat half price.

To maximise your dining experience, this menu must be ordered by each diner at your table.

Easter is celebrated in India with full pomp and show, especially in the largest Christian communities such as Goa, Maharashtra, Kerala and Mangalore. Church services and vibrant carnivals are part of the festivities with decorated Easter eggs, flowers and colourful lanterns exchanged as gifts and plays, songs and dances staged in wonderful settings.

Here we present a few of our Easter favourites.

Starters

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

Bangla Scotch egg – soft boiled egg wrapped in Bengali style vegetables with beetroot and raisin (v)(g)

Tandoori salmon with dill and mustard, green pea relish, wild salmon roe

New Caledonian Obsiblue king prawn balchao, curried yoghurt

Clove smoked Anjou squab pigeon, pumpkin and peanut (g)(n)

Pathar ka gosht - spring lamb escalope with dark spices, smoked paprika raita

Middle course

Baby peppers filled with spiced purple cabbage, coriander chutney



Main courses

Hyderabadi style root vegetable biryani, burhani raita, banana chilli salan (v)

Spinach malai kofta, stir-fried morels, tomato fenugreek sauce, saffron rice (v)(n)

Kokum crusted halibut on the bone, Goan caldeen sauce, lemon rice

Koorgi style double cooked pork belly, masala mash, raw mango and chilli sambal (g)

Botal masala spiced free range chicken breast, Malabar style chicken leg stew, Easter egg chaat

Raan - slow braised lamb leg, nutmeg and peppercorn sauce, Awadhi lamb galouti, masala roast Hasselback potato

Side dishes (for the table)

Black lentils

Cucumber raita with mint and cumin

Hot cross Peshawari naan or plain naan

Desserts

Dark chocolate Easter bomb, mango and passion fruit shrikhand, hot chocolate sauce

Malabar style Simnel cake, cinnamon ice cream (g)(n)

Date and almond burfi, Kalimpong dulce de leche, vanilla srikhand cannoli (g)(n)

Homemade ice cream or sorbet selection

Selection of English farmhouse cheeses with quince chutney (g)(n)

Allergen information available on request.

Prices include VAT at prevailing rate. We do not levy service charge for tables of up to 8 people. Allergen information available on request. 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