

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

Rabindranath Tagore

The Cinnamon Club
Holi – the festival of COLOURS
£60 per person

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

Holi is an Indian festival of colours celebrated to announce the arrival of spring and the passing of winter.

According to Indian mythology it is a festival of victory of good over evil. It is also a festival of letting go of what has already passed and awaken the hopes and strengthen our ties with our friends and loved ones.

Holi is also a festival of pranks; people spend the day throwing colours at each other and have fun with friends and family.

Every household has their own special dishes for this day, and everyone serves homemade Thandai – a spiced cooler laced with saffron.

Here we present a few of our Holi favourites.

*Ask your server to see a copy of
Vivek Singh's Cookbooks*

Vinoj's Rung Vodka, Bitter Truth violet liqueur, pineapple, lime

Selection of Holi snacks (v)(d)(g)

Rainbow chaat, mini cocktail samosa, mint and chutney

Dahi vada and papdi chaat

Starter

Bengali spiced beetroot railway cutlet, mustard dip (v)(g)

Char-grilled Trout with carom seed, samphire & pickled radish (f)

Hunter style chicken tikka, Rajasthani spices, roomali roti (n)(g)(d)

Main

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

Chargrilled Obsibue King Prawns with Alleppey curry sauce (m)(cr)

Smoked rack of Kentish lamb nutmeg & peppercorn sauce, pickled root vegetables (d)

Side Dish

Smoky Aubergine Crush with green peas

Dessert

Malai kulfi, malpua pancake and thandai sorbet (n)(g)(d)

(g) Contains Gluten (n) Contains Nuts (d) Contains Dairy (m) Contains Mustard
(cr) Contains Crustaceans (f) Contains Fish

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.