

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

Rabindranath Tagore

## Diwali at The Cinnamon Club

£65 per person including a festive cocktail

Every year the sound of firecrackers announces the celebration of India's favourite festival, Diwali. Homes are decorated, sweets are distributed and thousands of lamps are lit to create a world of fantasy. Of all the festivals celebrated in India, Diwali is the most vivid.

The Diwali story differs from state to state. In the North, it is a celebration to mark the return of Lord Rama after his victory over Ravana, the demon king of Lanka.

In the East, it is linked to the worship of demon-goddess Kali and in the business communities of India, Lakshmi - the goddess of wealth - is worshipped to offer gratitude and to pray for prosperity. Throughout India Diwali is enjoyed by people of every religion, and the celebrations are similar to those associated in other countries with Christmas.

The Cinnamon Club wishes you a very happy Diwali and a prosperous year ahead.

(v) Vegetarian (vg) Vegan (g) Contains gluten (n) Contains nuts

Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen-trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. 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.

## Diwali Menu

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

### Diwali Canapes for the Table

Kachori - crisp lentil dumpling with tamarind chutney (v)(g)

Dhokla - steamed chickpea cake with coriander chutney (v)(g)

Shrimp 65 - South Indian style stir-fried shrimps with curry leaf

### Starters

Jackfruit and lotus root kebab with poppy seed, tomato chutney (vg)

Tandoori long legged partridge breast with peanut and dried mango, pear chutney, kachri raita (n)

Awadhi lamb galouti, saffron sheermal bread, coriander chutney (g)(n)

### Rest Course

Bhalla papdi chaat and dahi vada sorbet

### Mains

Palak Malai kofta - spinach paneer dumpling, spinach and nutmeg sauce (v)(n)

Kokum crusted halibut on the bone, Mangalore curry sauce, lemon rice

Chicken Rezala - char-grilled chicken breast with rich cashew nut sauce (n)

Clove smoked saddle of Romney Marsh lamb, corn and yoghurt sauce, spiced lamb mince

### Trio of Diwali Desserts

Saffron pistachio kulfi, coconut phirni, gulab jamun (n)

### Coffee and Petits Fours

Served in The Old Library Bar

Please ask your server for additional vegetarian alternatives