



FESTIVE SEASON MENU

£75.00 per person, £135.00 with premium wines

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

Set in the historic Grade II listed former Westminster Library, The Cinnamon Club is an institution in the world of Indian Fine Dining. The Original modern Indian restaurant, since 2001 we have had a long history of serving innovative and creative Indian cuisine in a magnificently majestic setting.

Cooking with the seasons has been an ongoing quest of ours ever since we opened our doors in 2001. Each year we look for new ingredients to create something new for our guests, and every now and again we look back at our favourites from the past years. I'm delighted to bring you a selection of our favourite autumn ingredients in one menu this year. We hope you enjoy!

Vivek Singh

(v) Vegetarian (g) Contains gluten (n) Contains Nuts

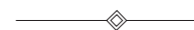
Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen 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.

Vegetarian and dietary alternatives available on request.

RECEPTION CANAPÉS

Crab and curry leaf cake, green chilli mayo (g)
Hakka style stir-fried chicken with garlic and soy (g)
Pithod – chickpea and yoghurt gnocchi, coriander chutney (v)

Champagne Arthur Marc, Initiale Noir et Blanc, France



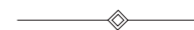
STARTER

Char-grilled long legged partridge breast, pear chutney, kachri raita (n)
2020 Muscadetta marabino, val di noto, sicily, Italy



MIDDLE COURSE

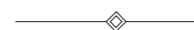
Tandoori New Caledonian Obsibue king prawns, tomato and lemon sauce
2022 Riesling Kabinett Trocken Weingut Familie Rauhen Mosel, Germany



MAIN COURSE

Roast saddle of Kentish lamb, keema methi
2016 Clavis Orea Grand Cru, St Emilion, Bordeaux, France

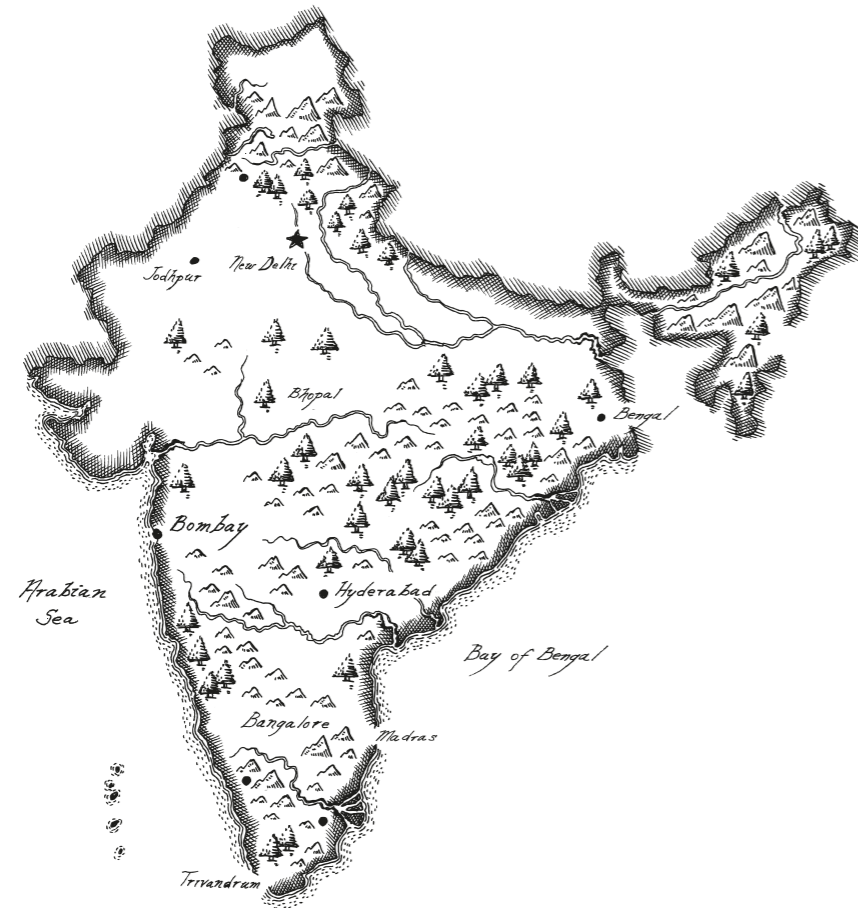
Pilau rice (vg), garlic naan (g), black lentils (v)
and creamy masala mash (v) for the table



DESSERT

The Cinnamon Club garam masala Christmas pudding, nutmeg custard (g)(n)
Taylor Tawny 10 years, Portugal

Vegetarian alternatives available on request



What	When	Where	Notes
1. Pithod	2008	Rajasthan	Chickpea & yoghurt gnocchi
2. Saag	2002	Punjab	Crumble
3. Carpaccio	2005	Bengal	Cure
4. Moily	2001	Kerala	Broth
5. Caviar	2020	Instagram	Nutty pop
6. Snow	2016	Bazaar	Impossible
7. Mille-feuille	2013	Mumbai	Bade Miya Kababiya
8. Escalope	2003	Hyderabad	Granite
9. Galouti	2004	Lucknow	Need Luck Now
10. Pigeon	2001	Anjou, France	NOT Trafalgar Sq
11. Pumpkin	2008	Home	Slope
12. Smoky raita	2007	Spain	Capital Hotel
13. Masala peanut	2015	Delhi	Ashoka Bar
14. Wild Prawn	2016	South Australia	Sustainable
15. Alleppey curry	2006	Backwaters	Houseboat
16. Venison	2017	Scotland/ Rajasthan	Roast-rest and Raj
17. Black stone flower	2009	Chettinad	Autumn
18. Masala mash	2001	Cinnamon Club	Best of both worlds
19. Raan	2021	Mughal India	Lockdown Battersea
20. Kulfi	2012	All over	JohoSoh

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

Rabindranath Tagore