

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 including a festive cocktail

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.

Now gaining popularity all over the world, way beyond the borders of India, Holi is a celebration of colours and pure Joy like no other.

It is also a festival of letting go of what has already passed and strengthening our ties with friends and loved ones. Lighthearted and fun-spirited, Holi is also a festival of pranks; people spend the day throwing colours at each other, letting their hair down and learning not to take themselves too seriously. We invite you to join the fun!

Here we put together a few of our favourite Holi dishes to bring you this feast.

Vivek Singh

Ask your server to see a copy of Vivek Singh's Indian Festival Feasts (£25)

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

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.

Selection of Holi snacks for the table

Pithod, Jackfruit kebab and Khad gobhi

(Chickpea and yoghurt gnocchi, crisp jackfruit and lotus root cake, mustard cauliflower in handkerchief bread)

Starters

Spiced aubergine steak, pumpkin chutney, masala peanut and moutabal (v)(g)(n)

Keralan shrimp pepper fry with mustard and curry leaf, curried yoghurt  
Tandoori free range chicken breast with fennel and coriander, kachri chutney

Awadhi lamb galouti, saffron sheermal, smoked paprika raita (g)(n)

Rest Course

Dahi bhalla papdi chaat and dahi vada sorbet

Mains

Shahi Paneer - tandoori paneer tikka, spinach malai kofta, smoked korma sauce, pilau rice (v)(n)

Kokum crusted halibut on the bone, shallot and tamarind sauce, lemon rice

Old Delhi style butter chicken on the bone, pilau rice

Clove smoked saddle of Romney Marsh lamb, corn and yoghurt sauce, keema saag

Dessert

Saffron pistachio kulfi, malpua pancake and lemon thandai srikhand (g)(n)