

# CINNAMON KITCHEN

## Christmas Day

£75.00 per person

### **Appetiser** (for the table)

- SALT BAKED BEETROOT HUMMUS feta, caramel walnut (v)(n)
- DAHI BHALLA CHAAT lentil dumpling, spiced yoghurt sorbet, tamarind (v)(g)
- PANEER 65 stir-fried with lentil & spices, curry leaf lime crumble (v)

### **Starter** (choose one)

- GRILLED KING PRAWNS chilli garlic sambal, kachumber salad
- KERALAN SEAFOOD BISQUE flamed with Cognac, masala sourdough toast (g)
- ROAST PARTRIDGE BREAST peanut & dried mango, paprika raita (n)
- CHAR-GRILLED ACHARI CAULIFLOWER lime and chilli crumble (vg)
- QUINOA & JACKFRUIT KEBAB tomato chutney (vg)
- PATHAR KA GOSHT grilled lamb escalope with coriander chutney

### **Rest course**

- RAILWAY STYLE VEGETABLE CAKE beetroot and raisin, kasundi mustard (v)(g)

### **Main course** (choose one)

- CRISP AUBERGINE STEAK spiced aubergine sauce, pilau rice (vg)
- MALAI KOFTA rich paneer and dried fruit dumpling with tomato fenugreek sauce (v)(n)
- SEARED KENTISH SADDLE OF LAMB keema saag, saffron roganjosh sauce
- TANDOORI SALMON Kolkata style mustard & yoghurt sauce, steamed rice
- KEMPU STYLE STIR FRY OF TURKEY BREAST peppers and curry leaf, yoghurt sauce (n)
- PANEER BUTTER MASALA paneer in rich onion sauce, garlic naan (v)(n)(g)
- BUTTER POUSSIN CHICKEN ON THE BONE garlic naan (g)

### **Sides for the table**

- 24 hours simmered black lentils (v)
- Stir-fried winter greens with cumin and garlic (v)
- Garlic naan (v)(g)

### **Dessert & Coffee** (choose one)

- SPICED PASSION FRUIT BRÛLÉE carom seed crisp (g)
- SAFFRON & PISTACHIO KULFI (n)
- GARAM MASALA CHRISTMAS PUDDING cinnamon ice cream (g)(n)
- DARK CHOCOLATE & HAZELNUT MOUSSE banana ice cream (n)

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

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.