



THE CINNAMON CLUB

Christmas Special Menu

£35 per person

14th November - 24th December 2011

Available: 12:00pm-2:45pm, 6:00pm-6:30pm & from 9:30pm onwards

Maximum number of people: 6

Including a glass of Champagne on arrival

Salsify and green pea *tikki*
Almond and truffle *shorba*

Dry shrimp crusted sea bass fillet
Caper and lentil salsa

Char-grilled crown of partridge
Hyderabadi korma sauce, dry fruit pilau

Floating island in *garam masala* custard

Head Chef: Rakesh Ravindran Nair
Manager: Hari Nagaraj

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities are distributed to the entire team. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements.



Vitamins & minerals

Freshly squeezed orange juice £3.50

Strawberry Fresh – fresh mint, strawberries, lime, cranberry juice £6.00

Mango Lassi – lassi yoghurt, mango puree, mango syrup £6.00

Cocktails

Clover Club – Spectacular combination of Gin, vodka, raspberries and lemon resulting in clean refreshing taste

Martinez – Pioneer of the world's most famous cocktail "The Martini". Aromatic and rich complex taste makes this cocktail the best of aperitifs

Zombie – Four different kind of rum mixed with pineapple juice, passion fruit, lime, grenadine and a touch of absinthe.

Bollywood Passion – Pleasing on the eye and the palate. Vodka, fresh passion fruit, passion liqueur and pineapple

To enhance your dining experience, a selection of extraordinary, spice-friendly wines as been assembled by our sommelier:

White wines

Falanghina, Rami, Di Majo Norante, Molise, Italy 2010 £35

Verdejo, Finca la Collina, Vinos Sanz, Cien x Cien, Rueda, Spain, 2009 £44

Riesling, Grand Cru Saering, Domaine Schlumberger, Alsace, Fr, 2007 £60

Mas de Daumas Cassac, Vin de pays de l'Herault, Languedoc, France, 2008 £88



Red wines

Valpolicella, Allegrini, Veneto, Italy, 2010 £35

Côtes du Rhône Villages St Pantaléon Les vignes, Domaine Cigondan, Fr, 2006 £48

Mencia, Petalos del Bierzo, Descendientes de J. Palacios, Spain, 2009 £54

Châteauneuf-du-Pape, Domaine Mathieu, Rhone, France, 2007 £78

For children and those challenged on the spice front, The Cinnamon Club is pleased to offer

Appetiser

Crab risotto with truffle cappuccino, pan fried king prawn

Main course

Grilled breast of chicken with sautéed winter vegetables

We welcome your comments and suggestions. Please speak to our Duty Manager or e-mail us at info@cinnamonclub.com Prices include VAT @ 20%. Please be considerate when using mobile phones. A 12.5% discretionary service charge will be added to your bill. All gratuities are distributed to the entire team. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.

Christmas Day at The Cinnamon Club

£75 per person including an aperitif of *Cranberry Kick*

Starters

Keralan style lobster soup flamed with brandy

Stir fry of Red Sea shrimp with dry shrimp chutney

Char-grilled salmon with horseradish and dill

Tandoori partridge breast with dried mango and peanut

Smoked Welsh lamb fillet with Rajasthani spices

Bombay style winter vegetables with truffle pao

Chickpea and sesame cake with smoked aubergine chutney

Interim course

Green pea and potato cake with mint and clementine salad

Main courses

Char-grilled halibut with tomato broth, curry leaf quinoa

Hot and sweet king prawns with Alleppey curry sauce, brown rice

Murg methi – tandoori black leg chicken breast, stir-fry of legs with fresh fenugreek

Clove roasted goose breast with 'kadhai' sauce, pilau rice

Slow-roasted Pyrenean milk-fed lamb with green chilli and mint

Hyderabad style biryani of root vegetables with *boorani* raita

Tandoori Portobello mushroom, stir-fry of baby morels and saffron bread

Side dishes

Tandoor roasted aubergine crush

Cumin flavoured yoghurt with cucumber

Black lentils

Desserts

Caram masala Christmas pudding with nutmeg custard

Coriander and corn cake with coconut parfait, spiced ice cream

Warm chocolate mousse, white chocolate ice cream

Lemon tart with iced lemon cream

Ice cream or sorbet selection

Selection of English farmhouse cheeses with quince chutney

Coffee and petit fours