

# CINNAMON KITCHEN

• *City* •

## EVENT MENUS



# THE CINNAMON

£38.00 PER PERSON

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## CINNAMON BELLINI ON ARRIVAL

£7.50 per person

## ADD 3 CANAPES AND A SPARKLING CINNAMON BELLINI

£12.50 per person

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## STARTERS

Bengali spiced crab and cod cake

or

Chargrilled broccoli with almond and rose petal (v, gf, n)

## MAIN COURSE

Chettinadu style mutton curry with pilau rice (gf, df)

or

Tandoori Trio - paneer tikka, achari cauliflower, Padrón pepper (v, gf)

## SIDE DISHES

Black lentils (v, gf) / Stir fry of seasonal greens (vegan, gf) / Selection of breads (v)

## DESSERT

Shrikhand cheesecake, salted caramel nougat (n)

## TEA AND COFFEE

Homemade petits fours

# WINES

## SPARKLING

Belstar, Cuvée Rosé Sparkling, Veneto,  
Italy, NV  
£43.00

## WHITE WINES

Verdejo, Vegaval Plata, Valdepenas,  
Spain, 2017 organic practice  
£35.00

Viognier, Domaine Preignes le Neuf Coteaux de Beziers IGP  
Languedoc, France, 2018, organic certified  
£40.00

## RED WINES

Château Grimard, Bordeaux,  
France, 2016  
£39.00

Chianti DOCG 'Maiano' Tuscany,  
Italy, 2017 organic practice  
£46.00

# THE SPICE TRAIL

£50.00 PER PERSON

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## STARTERS

Assorted kebabs from the clay oven

Tandoori salmon, chicken leg tikka, paneer tikka (gf)

or

Vegetarian selection (v)

## MAIN COURSE

Chargrilled saddle of lamb with Rajasthani corn and  
yoghurt sauce, pilau rice (gf)

or

Subz saag - tandoori root vegetables in spinach sauce (v, gf)

## SIDE DISHES

Black lentils (v, gf) / Stir fry of seasonal greens (vegan, gf) / Selection of breads (v)

## DESSERT

Malai kulfi, honeycomb crumble (n)

## TEA AND COFFEE

Homemade petits fours

# WINES

## WHITE WINES

Pinot Grigio, Matile, Umbria,  
Italy, 2018 organic practice, vegan  
£35.00

Sauvignon Blanc, Tokomaru Bay, Marlborough,  
New Zealand, 2017  
£44.00

## RED WINES

Château Grimard, Bordeaux,  
France, 2016 organic  
£39.00

Shiraz Mourvedre "The Hunstman", Journeys End,  
Stellenbosch South Africa, 2016  
£47.00

# THE ESSENCE OF CINNAMON

£60.00 PER PERSON

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## SHARED STARTERS

Assorted grill platter of tandoori salmon, lamb galouti & chicken leg tikka (n, gf)  
or

Vegetarian grill platter of grilled aubergine, tandoori broccoli,  
achari cauliflower and paneer tikka (v, n, gf)

## MIDDLE COURSE

Grilled wild prawn with coconut and kasundi mustard, tomato salsa (gf, df)

## MAIN COURSE

Roast saddle of lamb with Rajasthani corn and yoghurt sauce, pilau rice (gf)  
or

Kale & quinoa kofta, tomato lemon sauce (vegan, gf)

## SHARED SIDE DISHES

Black lentils (v, gf) / Stir fry of seasonal greens (vegan, gf) / Selection of breads (v)

## DESSERT

Dark chocolate mousse, white chocolate crumble, milk chocolate ice cream

## TEA AND COFFEE

Homemade petits fours

# WINES

## WHITE WINES

Viognier, Domaine Preignes le Neuf Coteaux de Beziers IGP Languedoc,  
France, 2018, organic certified  
£40.00

Estate Riesling, Peth Wetz, Rheinhessen,  
Germany, 2018  
£44.00

Côtes du Rhône Blanc, Domaine Gigondan Rhône,  
France 2017 organic certified  
£49.00

## RED WINES

Château Grimard, Bordeaux,  
France, 2016 organic  
£39.00

Chianti DOCG 'Maiano' Tuscany,  
Italy, 2017 organic practice  
£46.00

Malbec Reservado, Fabre Montmayou,  
Mendoza Argentina, 2016 Organic practice  
£54.00

# THE CINNAMON FEAST EXTRAVAGANZA

£65.00 PER PERSON PRE-ORDER REQUIRED

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## SHARED STARTERS

'Dhokla' steamed chickpea cake with tamarind chutney (v)

Avocado hummus, toasted seeds, celery sticks (vegan, gf)

Hot-sweet gobhi - cauliflower stir-fried with garlic and chilli (vegan)

Tandoori salmon with Rajasthani soola spices (gf)

Tandoori chicken tikka salad (gf)

## MIDDLE COURSE

Chargrilled wild prawn with mustard & coconut (gf, df)

or

Grilled long aubergine with sesame, tamarind & peanut crumble (vegan, gf)

## MAIN COURSE

Tandoori 'Raan' - whole braised leg of lamb with saffron sauce (gf)

or

Chargrilled vegetable platter with homemade chutney (v)

Served with:

Chicken biryani (gf) / Steamed rice (vegan) / Cucumber raita (gf) / Green salad (vegan, gf)

Black lentils (v, gf) / Assorted tandoori breads

## DESSERT

Ginger toffee pudding, cinnamon ice cream

## TEA AND COFFEE

Homemade petits fours



# WINES

## WHITE WINES

Estate Riesling, Peth Wetz, Rheinhessen, Germany, 2018  
£44.00

Côtes du Rhône Blanc, Domaine Gigondan Rhône,  
France 2017 organic certified  
£49.00

Albarino, Bodegas Castro Martin, Rias Baixas, Spain, 2016  
£55.00

Pinot Gris, Huia, Marlborough, New Zealand, 2017 organic certified  
£62.00

## RED WINES

Chianti DOCG 'Maiano' Tuscany,  
Italy, 2017 organic practice  
£46.00

Malbec Reservado, Fabre Montmayou, Mendoza,  
Argentina, 2016 organic practice £54.00

Zinfandel, Renwood, Amador County, Sierra Foothills,  
California, 2015  
£60.00

Damana 5, Ribera del Duero Reserva,  
Castilla Y Leon, 2014  
£69.00



## CINNAMON KITCHEN CITY

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