

<https://www.privatediningrooms.co.uk/restaurant/cinnamon-kitchen/>



INSIDE IT'S WARM



‘TIS THE SEASON TO STAY WARM AND MERRY

When it's cold and dark outside, let's gather together in the warmth of Cinnamon Kitchen and Anise Bar to celebrate the joyous season. With that extra bit of spice, unique cocktails and fantastic menu selections, there is simply no better way to ring in the festivities!

THE CINNAMON

£35.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£5.00 per person

ADD 3 CANAPÉS AND A SPARKLING CINNAMON BELLINI

£10.00 per person

STARTERS

Bengali spiced crab and cod cake

or

Tapioca and peanut cake with tomato coconut chutney (v)

MAIN COURSE

Kentish lamb roganjosh with pilau rice

or

Spinach dumplings with tomato and fenugreek sauce, lemon rice (v)

SIDE DISHES

Black lentils / Smoked aubergine crush / Bread selection (v)

DESSERT

Ginger toffee pudding with cinnamon ice cream

TEA AND COFFEE

Homemade petits fours

Prices include VAT @ 20%. Please be considerate when using mobile phones. 12.5% discretionary service charge will be added to your bill. All gratuity goes directly to staff. 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. Game dishes may contain shot.

THE SPICE TRAIL

£45.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£5.00 per person

ADD 3 CANAPÉS AND A SPARKLING CINNAMON BELLINI

£10.00 per person

STARTERS

Assorted kebabs from the clay oven

Tandoori salmon, lamb seekh kebab, paneer tikka

or

Vegetarian selection (v)

MAIN COURSE

Free range tandoori breast of chicken with korma sauce

or

Trio of mushroom: spinach curry, stuffed Portobello,
stir-fried wild mushroom (v)

SIDE DISHES

Black lentils / Smoked aubergine crush / Bread selection (v)

DESSERT

Cumin profiteroles with shrikhand, caramel sauce

TEA AND COFFEE

Homemade petits fours

(v) Vegetarian Allergen menus available on request.

THE ESSENCE OF CINNAMON

£55.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£5.00 per person

ADD 3 CANAPÉS AND A SPARKLING CINNAMON BELLINI

£10.00 per person

STARTERS

Keralan lobster soup

MIDDLE COURSE

Assorted grill platter (to share)

Salmon, lamb, chicken, wild African prawn

or

Vegetarian grill platter of grilled aubergine,
tandoori broccoli and paneer tikka (v)

MAIN COURSE

Roast lamb saddle with mint and onion sauce

or

Trio of mushroom, mint and onion sauce and saffron biryani rice (v)

SIDE DISHES

Black lentils / Smoked aubergine crush / Bread selection (v)

DESSERT

Valrhona warm dark chocolate mousse with cinnamon ice cream

TEA AND COFFEE

Homemade petits fours

THE CINNAMON FEAST EXTRAVAGANZA

£65.00 PER PERSON

CINNAMON BELLINI ON ARRIVAL

£5.00 per person

ADD 3 CANAPÉS AND A SPARKLING CINNAMON BELLINI

£10.00 per person

STARTERS

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

'Pani puri' tangy potatoes in semolina shell
with mint yoghurt (v)

Roast aubergine with lime yoghurt (v)

Bengali style crab and cod cakes

Chicken tikka salad

MIDDLE COURSE

Carpaccio of home cured salmon
with 'jhal muri' salad

or

Grilled wild African prawn
with coconut

or

Himalayan rock salt and pepper
grilled paneer (v)

MAIN COURSES

Tandoori 'Raani' – whole braised leg of
lamb with saffron sauce

or

Chargrilled vegetable platter with
homemade chutney (v)

Served with:

Chicken biryani or Pilau rice (v),

Cucumber raita

Green salad

Black lentils

Assorted tandoori breads

DESSERTS

Caramelised date and ginger pudding

Carrot halwa samosa and
nutmeg rice kheer

TEA AND COFFEE

Homemade petits fours

CANAPÉS AND BOWL FOOD SELECTION

£2.50 PER ITEM (minimum order of 10 items)

CINNAMON CANAPÉS – CHIC AND STYLISH

Indo Chinese stir-fried chilli paneer (v)

Potato and green pea cake and with smoked tomato chutney (v)

Grilled aubergine with sesame seeds and peanut crumble (v)

Corn and dried fenugreek kebab with spiced corn soup (v)

Cured salmon capriccio 'jhal muri' (cold)

Stir-fried red sea shrimps with coconut and curry leaf

Baked tilapia with Bengali mustard, mango coconut chutney

Stir-fried chicken with honey and sesame

Jaipur spiced, clove smoked tandoori guinea fowl

Lamb seekh kebab wrapped in roomali bread

Ground mutton shami kebab with fresh coriander chutney

Game pie with pumpkin chutney

BEAUTIFUL BOWL FOOD SELECTION

Hyderabadi baby aubergine with pilau rice (v) £5.50

Spinach dumplings with tomato and fenugreek sauce (v) £5.00

Asian stir-fried cauliflower with vegetable noodles (v) £5.00

Tandoori salmon with Kerala coconut moilee £6.50

Stir-fried king prawns with south Indian spices, lemon rice £7.50

Old Delhi style black leg chicken £6.50

Rajasthani spiced lamb and corn curry with pilau rice £6.50

Peshawar style beef curry and steamed rice £6.50

BIRYANI BOWL FOOD SELECTION

Root vegetables (v) £6.00

Lucknow chicken £7.50

Hyderabadi lamb £7.50

DESSERT CANAPÉS SELECTION

£3.50 PER ITEM
(minimum order of 10 items)

Cumin profiteroles with caramel ganache (v)

Spiced almond and stem ginger slice (v)

Garam masala spiced pudding (v)

Caramelised milk dumpling with cardamom shrikhand (v)

Carrot halwa spring rolls (v)

CELEBRATE IN OUR PRIVATE
DINING ROOM OR IN OUR
LUXURIOUS ANISE BAR

WITH OUR RANGE OF DRINKS PACKAGES
FROM ONLY £5.00 PER PERSON

CHRISTMAS DAY MENU

3 COURSES · £60.00 PER PERSON

SPARKLING APERITIF ON ARRIVAL

STARTERS

- Bengali spiced vegetable cake with caper kachumber (v)
- Grilled aubergine with peanut crumble (v)
- Scottish salmon with dill and mustard, green pea relish
- Clay oven roasted free range chicken with mace and cardamom
- Grilled breast of partridge with pickled spices

MIDDLE COURSE

- Steamed chickpea cake with coriander chutney (v)

MAIN COURSES

- Hyderabadi style biryani of root vegetables, korma gravy (v)
- Tandoori Portobello mushroom, morel and corn stir-fry (v)
- Seared stone bass with masala parsnips, dried shrimp and tomato sauce
- Grilled goose breast, cafreal spices, roasted winter vegetables
- Slow braised Kentish lamb shank with roganjosh sauce, pilau rice

SUPPLEMENT MAINS £15.00

- Wild African prawns with lemon rice
 - Oisin red deer, Rajasthani spice, pilau rice
-

SIDES DISHES

- Roasted winter vegetables with cumin and spice (v) £3.50
- Smoked aubergine crush (v) £4.00
- Freshly made bread (each) (v) £3.00
- Selection of three breads (v) £5.00
- Black lentils (v) £4.50
- Steamed rice (v) £2.50
- Homemade chutneys (three) £3.00

DESSERTS

- Spiced fruit pudding with cinnamon anglais
- Buffalo milk kulfi, dum cooked vermicelli nest
- Saffron poached pear, star anise ice cream
- Selection of English farmhouse cheese
- Seasonal fruit sorbet or ice cream

(v) Vegetarian Allergen menus available on request. Dishes subject to change.

Prices include VAT @ 20%. Please be considerate when using mobile phones. 12.5% discretionary service charge will be added to your bill. All gratuity goes directly to staff. 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. Game dishes may contain shot.

NEW YEAR'S EVE MENU

4 COURSE DINNER · £75.00 PER PERSON

SPARKLING APERITIF ON ARRIVAL

AMUSE BOUCHE

Grilled aubergine with peanut crumble (v)

STARTERS

Fat chilli with spiced paneer (v)

Bombay spiced vegetables with cumin pao (v)

Scottish salmon with dill and mustard, green pea relish

Spiced lobster broth flamed with brandy, thyme naan

Chargrilled chicken with fresh saffron and rose water

Tandoori lamb fillet with rock moss

MIDDLE COURSE

Bengali style vegetable cake with beetroot and raisin (v)

MAIN COURSES

Figs, spinach and cottage cheese koftas with sundried tomato, naan (v)

Tandoori Portobello mushroom with assorted wild mushroom stir-fry (v)

Grilled stone bass with coconut rice, tandoori curry sauce

Kadhai spiced stir-fried king prawns with lemon rice

Old Delhi style free range chicken curry with pilau rice

Chargrilled saddle of lamb with mint, chilli and red onions

Braised lamb shoulder with saffron sauce, cumin roasted potatoes

SUPPLEMENT MAINS £15.00

Wild African prawns with steamed rice

Rajasthani spiced red deer with yoghurt sauce

SIDES DISHES

Roasted winter vegetables with cumin and spice (v) £3.50

Smoked aubergine crush (v) £4.00

Freshly made bread (each) (v) £3.00

Selection of three breads (v) £5.00

Black lentils (v) £4.50

Steamed rice (v) £2.50

Homemade chutneys (three) £3.00

DESSERTS

Carrot cake, carrot halwa, samosa, clove ice cream

Buffalo milk kulfi, dum cooked vermicelli nest

Saffron poached pear, rice kheer with nutmeg

Valrhona dark chocolate mousse, white chocolate cream

Selection of English farmhouse cheese

Seasonal fruit sorbet or ice cream

JOIN US BETWEEN 6-7PM
FOR ONLY £50.00

TABLE AVAILABLE FOR 2 HOURS -
THEN PARTY ON INTO THE NEW YEAR
IN OUR STYLISH ANISE BAR

(v) Vegetarian

Allergen menus available on request. Dishes subject to change.

ANISE BAR PARTIES*

DRINKS PACKAGES

JUGS OF COCKTAILS

£35.00 for 4 | £60.00 for 8

SHOTS

6 shots £25.00 | 12 shots £45.00 | 36 shots £140

The Anise Rock Star Baby, Chasing the Star, The DSQ Shot, Anise Velvet... or ask for our latest concoction!

SHARING VESSELS

Spectacularly arriving with a bang

For up to 20 guests

The Anise Rock Star Baby £90.00

20 shots served in an eye catching sharing vessel

For up to 10 guests

Spice Rum Punch £90.00

A stunning punch bowl brimming with a delicious spiced cocktail and plenty of glasses on the side to share. A potent punch with a kick – created to make every party fabulous!

WINE BY THE CASE

12 bottles – We throw in 1 bottle for every case purchased.

Valid for pre-orders only.

WHITE

Bergerie de la Bastide Blanc, IGP,
Languedoc, France £228

Le Lesc Blanc, VdP du Gers, France £240

Saint-Laurand, vin blanc, France £264

Tenuta San Pietro Gavi, Italy £528

RED

Bergerie de la Bastide Rouge,
Languedoc, France £228

Tempranillo, Isla, La Mancha, Spain £240

Lesc, Cabernet/Merlot, France £276

Le Bourgogne, Burgundy, Italy £522

BUCKETS OF ICED COBRA BEERS

5 beers £15.00 | 10 beers £28.00 | 20 beers £55.00

* Available for private hire, or for small groups – no hire fee.



CELEBRATE NEW YEAR'S EVE

£30.00 PER PERSON

INCLUDES

½ BOTTLE OF PROSECCO
PER PERSON AND
CANAPÉS ON ARRIVAL

Expect glamour and glitz when Bollywood meets Hollywood!

Dress to the nines to this extravagant theme, devour gorgeous canapés and drinks whilst dancing the night away to hot tunes.

WELCOME THE NEW YEAR IN STYLE!

To book simply call 020 7626 5000
or email info@cinnamon-kitchen.com

<https://www.privatediningrooms.co.uk/restaurant/cinnamon-kitchen/>



CINNAMON KITCHEN & ANISE BAR

9 Devonshire Square, London EC2M 4YL

info@cinnamon-kitchen.com | tel +44 (0) 20 7626 5000

www.cinnamon-kitchen.com

  CinnamonKitchen  CinnamonRestaurants