

Menu I £35 per person

Starter

Bengali spiced crab & cod cake

Mains

kentish lamb roganjosh with pilau rice

Sides

Black lentil /smoked aubergine crush/bread selection

Dessert

Cinger toffee pudding with cinnamon ice cream

Tea, coffee and petit fours

Supplement:

For an additional £5 per person, enjoy a signature Cinnamon Bellini on arrival For an additional £10 per person, enjoy 3 canapés and a signature Cinnamon Bellini on arrival

Head Chef, Abdul Yaseen Restaurant Manager, Kerry Lattanzio



Menu 2 £45 per person

Starter

Assorted kebabs from the clay oven

Tandoori Salmon, lamb seekh kebab, paneer tikka

Main

Free range tandoori breast of chicken with korma sauce

Sides

Black lentil

Smoked aubergine crush

Bread selection

Dessert

Cumin profitrole with shrikhand, caramel sauce

Tea, coffee and petit fours

Supplement:

For an additional £5 per person, enjoy a signature Cinnamon Bellini on arrival For an additional £10 per person, enjoy 3 canapés and a signature Cinnamon Bellini on arrival

Head Chef, Abdul Yaseen Restaurant Manager, Kerry Lattanzio



Menu 3 £55 per person

Starter

Kerelan lobster soup

Middle

Assorted grill platter (to share)

(Salmon / lamb /chicken / wild African prawn)

Mains

Roast lamb saddle with mint & onion sauce

Sides

Black lentil /aubergine crush /bread selection

Dessert

Valrhona warm dark chocolate mousse with cinnamon ice cream

Tea, coffee and petit fours

Supplement:

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Head Chef, Abdul Yaseen Restaurant Manager, Kerry Lattanzio



Feast

Dastar-khwan

£65 per person

Starter

'Dhokla' steamed chickpea cake with tamarind chutney
'pani puri' tangy potatoes in semolina shell with mint yoghurt
Roast aubergine with lime yoghurt
Bengali style crab & cod cakes
Chicken tikka salad

Middle course

Carpaccio of home cured salmon with 'jhal muri' salad
Or
Crilled wild African Prawn with coconut

Main course

Tandoori 'Raan' - whole braised leg of lamb with saffron sauce Or Char grilled vegetable platter with home- made chutney

> Chicken biryani or pilau rice Cucumber raita, Creen salad, Black lentils Assorted tandoori breads

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Dessert

Caramelised date & ginger pudding

Carrot hulwa samosa & nutmeg rice kheer

Head Chef, Abdul Yaseen Restaurant Manager, Kerry Lattanzio



Canapé Selection Priced at £2.50 per item

Indo Chinese stir-fried chilli paneer (V)
Stir fried red sea shrimps with coconut & curry leaf
Potato & green pea cake and with smoked tomato chutney (v)
Baked tilapia with Bengali mustard, sweet pepper coulis
Stir-fried chicken with roasted garlic & sesame seeds
Crilled courgette with smoked coconut & wild garlic relish (v)
Clove smoked tandoori guinea fowl with green spices
Lamb seekh kebab wrapped in roomali bread
Spiced corn kebabs with dried fenugreek leaves & coriander (v)
Cround mutton shami kebab with fresh coriander chutney

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Bowl Food Selection

Taste of assorted Indian street food	£5.50
Spinach dumpling with tomato & fenugreek sauce	£5.00
Asian stir fried cauliflower with vegetable noodles	£5.00
Stir fried king prawns with south Indian spices, lemon rice	£7.50
Tandoori salmon with Keralan coconut moilee	£6.50
Old delhi style black leg chicken	£6.50
Rajasthani spiced lamb & corn curry with pilau rice	£6.50

Biryani Bowl Food Selection

Root vegetables	£6.00
Hyderabadi lamb	£7.50
Lucknowi chicken	£7.50

Dessert Canapé Selection Priced at £3.50 per item

Cumin profiteroles with caramel ganache
Spiced almond & stem ginger slice
Carrot & toffee pudding
Caramelized milk dumpling with cardamom shrikhand
Roasted pumpkin tart

Head Chef, Abdul Yaseen Restaurant Manager, Kerry Lattanzio