



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

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## CINNAMON BELLINI ON ARRIVAL

£5.00 per person

## ADD 3 CANAPÉS AND A SPARKLING CINNAMON BELLINI

£10.00 per person

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### 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

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## CINNAMON BELLINI ON ARRIVAL

£5.00 per person

## ADD 3 CANAPÉS AND A SPARKLING CINNAMON BELLINI

£10.00 per person

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### 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

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## CINNAMON BELLINI ON ARRIVAL

£5.00 per person

## ADD 3 CANAPÉS AND A SPARKLING CINNAMON BELLINI

£10.00 per person

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### 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

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## CINNAMON BELLINI ON ARRIVAL

£5.00 per person

## ADD 3 CANAPÉS AND A SPARKLING CINNAMON BELLINI

£10.00 per person

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### 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 'Raan' – 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

(v) Vegetarian Allergen menus available on request.

# 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

(v) Vegetarian Allergen menus available on request.

# CHRISTMAS DAY MENU

3 COURSES · £60.00 PER PERSON

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SPARKLING APERITIF ON ARRIVAL

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## 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

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## SUPPLEMENT MAINS £15.00

Wild African prawns with lemon rice

Oisín red deer, Rajasthani spice, pilau rice

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## 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.

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# 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, tanjavore 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

(v) Vegetarian

Allergen menus available on request. Dishes subject to change.

## 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

# ANISE BAR PARTIES\*

## DRINKS PACKAGES

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### 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!

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### 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

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### BUCKETS OF ICED COBRA BEERS

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

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



## CELEBRATE NEW YEAR'S EVE

£30.00 PER PERSON

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INCLUDES  
½ BOTTLE OF PROSECCO  
PER PERSON AND  
CANAPÉS ON ARRIVAL

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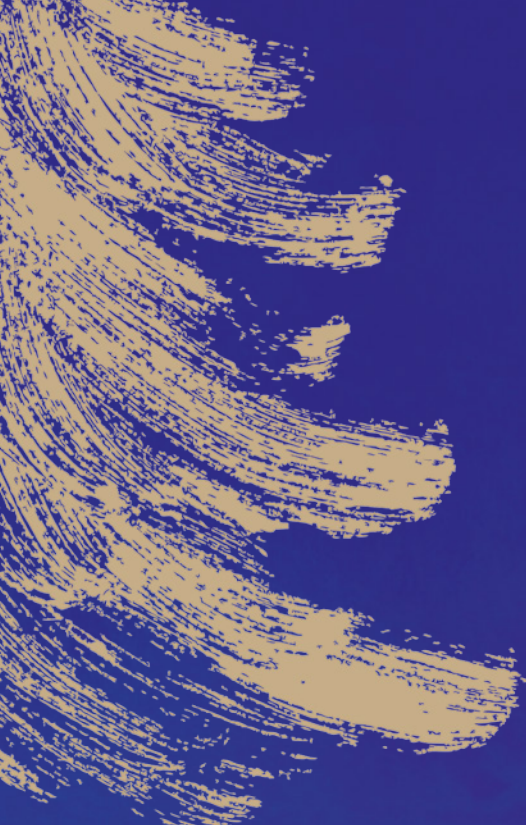
Expect glamour and glitz when Bollywood meets Hollywood!

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](mailto:info@cinnamon-kitchen.com)





CINNAMON  
*Kitchen*



ANISE

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