

# Cinnamon Bazaar

## New Year's Eve

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£65.00 per person

### APPETISER

Aloo tikka chaat: spiced potato cake with curried white peas, chickpea sev

### STARTER (choose one)

Shrimp 65: stir-fried with curry leaf and mustard seed

Tapioca cumin fritters with mango coconut chutney (v)

Tandoori chicken breast tikka with fennel and coriander

Mirchi vada: filled banana chilli with sesame jaggery chutney (v)

Grilled aubergine, sesame peanut crumble, labna, toasted buckwheat (v)

Haleem: spiced lamb and lentil broth with saffron toast

### REST COURSE

Samosa chaat: Punjabi vegetable samosa, curried white peas, tangy tamarind chutney (v)

### MAIN COURSE (choose one)

Kabuli kofta: chickpea, spinach and dried fruits, tomato lemon sauce (v)

Clove smoked Kentish lamb fillet, mint chilli korma, masala cashew nut

Stir-fried paneer and baby corn with kadhahi spices (v)

Alleppey style prawn curry with green mango and coconut

Tandoori cauliflower with pickling spices, sumac crumble (v)

Caldinho de peixe: Goan style fish and coconut milk curry

Aromatic Kashmiri lamb biryani with dried fruits, burhani raita

### SIDES FOR THE TABLE

House black dal (v)

Pilau rice

Sesame honey & chilli potatoes (v)

Garlic naan (v)

### DESSERT & COFFEE

Ice cream selection

Nutmeg crème brûlée, carom seed shortbread

Pistachio kulfi on a stick

Chocolate rossogulla with spiced passion fruit

Carrot halwa roll with clove ice cream