

Cinnamon Bazaar

New Year's Eve - SAMPLE MENU

£65.00 per person including an aperitif on arrival

APPETISER

Tapioca and cumin fritter with peanut, tamarind chutney, chickpea sev

STARTER (choose one)

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

Jodhpuri kachori chaat: spiced onion dumplings, curried white peas, chutney medley (v)

Tandoori chicken breast tikka with fennel and coriander

Mirchi vada: filled banana chilli with coriander chutney (v)

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

Lamb galauti kebab, flaky saffron paratha

REST COURSE

Watermelon chaat: pressed watermelon, amaranth seeds, date chutney, masala cashew nut (v)

MAIN COURSE (choose one)

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

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

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

Malabar boatman's king prawn curry

Tandoori cauliflower with pickling spices, sumac crumble (v)

Kolkata spiced cod, mustard and red onion, caramel puffed rice

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 (choose one)

Selection of seasonal fruit sorbet or house ice cream

Carrot and ginger toffee pudding, clove flavored iced double cream

Malai kulfi on a stick

Mango cardamom crème brûlée, carom seed shortbread

Saffron poached pear, tapioca & lime payasam (vegan)