

Our Christmas fusion menu...

Starters... Choose from

Indian Options

Machli Pakora

Indian fish fried with crisp golden potato and onion bites cooked with a selection of spices in a gram flour batter which are deep fried

Paneer Chaat

Indian cottage cheese grilled and pickled in indian spices.

Boti Chicken Tikka

Chicken tikka lightly spiced and stir fried with peppers and onions

Cinnamon Club Special Platter

A trio of all the starters above

Vegetable Platter

Light deep fried savouries

English Options

Prawn cocktail with croutons

Salmon and prawn in a dill butter cream sauce

Garlic chicken in a thyme butter sauce

Mains... Choose from

Indian Options

Bangalore Murg

South Indian chicken dish cooked with medium spices and coconut

Nimbu Gosht

Tender lamb cooked in a medium spiced sauce with lemon zest

Chingri Fysta Masala

An executive range to a King Prawn massala with finer ingredients as fresh as pistachio and almonds cooked in a cream butter sauce with a touch of honey

Vegetable Sabzi Bahar

A unique selection of vegetables in a medium curry sauce

All served with shahi rice and a choice of naan between two

English Options

Traditional Christmas Dinner

A choice of beef or turkey served with yorkshires and veg

Desserts... Choose from

Christmas Pudding

Served with custard or brandy sauce.

Strawberry & Cream Dream

Chocolate Caramel Cream

Adults - £34.95

Children 12 and under - £19.95