



## 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