

Cinnamon Soho Group Menus

For 8 guests or more

Add an alcoholic cocktail per person for £5.00
or a non-alcoholic cocktail for £3.00

The Soho Spice

3 courses • £20.00 per person

Feast Platter to Share

Punjabi mustard greens saag (V)
homemade cornmeal flatbread
Crab and curry leaf balls
(our South Indian spiced crab cake)
Indo-Chinese style chicken (N)
with burnt chillies
Indian salad (V)
with tomato, chilli and pickled onion
Garlic and plain naan bread (V)
served with a selection of chutneys

Main Dishes choose from:

Pork belly (GF) (DF)
with honey and chilli glaze, masala mash
and Indian salad
Pan seared fish of the day
with spinach and garlic sauce
Roganjosh Shepherd's pie
Spinach dumplings (V)
in tomato and fenugreek sauce

Puddings

choose from:

Coconut brûlée (V)
with fennel seed shortbread
Homemade sorbet or ice cream (V)
Pistachio kulfi on a stick (V)

Vegetarian Options:

Feast Platter to Share

Punjabi mustard greens saag (V)
homemade cornmeal flatbread
Masala corn fritter 'balls' (V)
Papdi Chaat (V)
crispy wheat, spiced potatoes
Indian salad (V)
with tomato, chilli and pickled onion
Garlic and plain naan bread (V)
served with a selection of chutneys

Main Dishes choose from:

Spinach dumplings (V)
in tomato and fenugreek sauce
Fat chilli cheese paneer (V)

The Soho Joho

3 courses • £25.00 per person

Feast Platter to Share

Punjabi mustard greens saag (V)
homemade cornmeal flatbread
Crab and curry leaf balls
(our South Indian spiced crab cake)
Indo-Chinese style chicken (N)
with burnt chillies
Quinoa salad (V) (DF)
with watermelon and hoisin
Garlic and plain naan bread (V)
served with a selection of chutneys

Main Dishes

choose from:

Old Delhi style chicken curry with rice
Pan seared fish of the day
with spinach and garlic sauce
Roganjosh Shepherd's pie
Spinach dumplings (V)
in tomato and fenugreek sauce

Puddings

choose from:

Coconut brûlée (V)
with fennel seed shortbread
Homemade sorbet or ice cream (V)
Garam masala sticky toffee pudding (V)
with stem ginger ice cream

Vegetarian Options:

Feast Platter to Share

Punjabi mustard greens saag (V)
homemade cornmeal flatbread
Masala corn fritter 'balls' (V)
Papdi Chaat (V)
crispy wheat, spiced potatoes
Quinoa salad (V) (DF)
with watermelon and hoisin
Garlic and plain naan bread (V)
served with a selection of chutneys

Main Dishes choose from:

Spinach dumplings (V)
in tomato and fenugreek sauce
Fat chilli cheese paneer (V)

The Soho Selection

3 courses with coffee and petits fours
£35.00 per person

Feast Platter to Share

Punjabi mustard greens saag (V)
homemade cornmeal flatbread
Crab and curry leaf balls
(our South Indian spiced crab cake)
Indo-Chinese style chicken (N)
with burnt chillies
Slow braised pork belly (GF)(DF)
with honey and chilli glaze
Quinoa salad (V) (DF)
with watermelon and hoisin
Garlic and plain naan bread (V)
served with a selection of chutneys

Main Dishes choose from:

Old Delhi style chicken curry with rice
Pan seared fish of the day
with spinach and garlic sauce
Roasted rump of Kentish lamb (N)
with corn sauce
Roganjosh Shepherd's pie
Spinach dumplings (V)
in tomato and fenugreek sauce

Puddings choose from:

Coconut brûlée (V)
with fennel seed shortbread
Homemade sorbet or ice cream (V)
Garam masala sticky toffee pudding (V)
with stem ginger ice cream

Coffee & Petits Fours

Coffee with chocolate golis, chocolate chilli
and white chocolate cardamom (V)

Vegetarian Options:

Feast Platter to Share

Punjabi mustard greens saag (V)
homemade cornmeal flatbread
Masala corn fritter 'balls' (V)
Tandoori roasted aubergine crush (V)
Papdi Chaat (V)
crispy wheat, spiced potatoes
Quinoa salad (V) (DF)
with watermelon and hoisin
Garlic and plain naan bread (V)
served with a selection of chutneys

Main Dishes choose from:

Spinach dumplings (V)
in tomato and fenugreek sauce
Fat chilli cheese paneer (V)
Tandoori root vegetables with yoghurt sauce (V)

Side Dish

24 hour simmered black lentils (V)

(GF) Gluten-free (DF) Dairy-free (V) Vegetarian (N) Contains nuts Spicy Allergen menus available on request.

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities go 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.