



Play **HOLI** in the CITY

Here are a few tips and suggestions to make your Holi safe and fun!

1. The colours are easily washed off - but you don't want to wear your best clothes to the party! Pop on one of the overalls provided and please wear clothes that you don't mind getting a little dirty. Colour will inevitably get underneath the overalls; therefore we suggest that you also bring a spare set of clothes to change into after your session.
2. Children are more than welcome to take part, however please note that the overalls come in adult size only. Children **MUST** be supervised by an adult at ALL times.
3. Be careful that the powder or any other product does not get inside your eyes. Please try to avoid throwing colour directly at the face. Keep your eyes and lips tightly shut if this does occur.
4. As a precaution please advise us if you have any known skin allergies or respiratory conditions before your session.
5. The colours may react to certain hair dyes – if you don't fancy having multi-coloured hair, then we suggest you bring something to cover your hair with (perhaps a shower cap).
6. The House of Holi has been separated into two distinct areas. The 'play area' and the 'clean area' – ALL Holi activities must be kept within the pod (play area) and reception space (clean area) is used to change in and out of overalls. Please do not leave the House of Holi until you have removed your dirty overalls.
7. Holi is such a colourful event so it's a great opportunity to take photographs! The colour powders could possibly damage equipment so please be careful when using such equipment within the pod. Cinnamon Kitchen cannot accept responsibility for any damage to equipment.
8. Each session lasts for 30 minutes so please arrive promptly so that we can kick off on time and get the party started! We will be serving a selection of Holi inspired cocktails and snacks at Anise along with a five course Holi Menu (available Mon-Sat) at Cinnamon Kitchen. Feel free to join us prior to your session start time or take time to unwind after your session has finished.
9. Finally don't forget to follow us @CinnamonKitchen #HouseOfHoli and tweet a picture of your Holi experience to be in with the chance of winning some fabulous prizes!



ANISE

Holi is celebrated to announce the arrival of spring and the passing of winter. It is also a festival of letting go of what has passed, awaken hopes and strengthen ties with friends and loved ones.

Like every other year, Holi is expected to be a fun filled festive event. Powdered color and water mixed colors are sure to make your festival colorful like every year. Such celebrations also contain playing mischief with color filled balloons, portable or big sized color machines and other such mediums.

Apart from this, people participate in rituals such as demolition of Holika, the demons and giving powdered color on feet of elders to get their blessings. Savoring the intoxicating mixture called bhang is also a part of the customs followed during festival. Playing with colors instills the feeling solidarity. It is during this festival when people take time out from their busy life and get together just to have fun. Holi 2016 comes with the same rituals and customs, though with greater enthusiasm.

Colourful Cocktails at £8

Holika Fire

Applejack, fresh lime, homemade grenadine

Neela Heera

Broker's Gin, Maraschino Liqueur, Crème Yvette & fresh lemon

Bahaan Lasso

Vodka, Cointreau, fresh lime & fresh honey dew melon juice

Colourful Mocktail at £3.95

Red Blast

Pomegranate juice, fresh lime juice, melon syrup & fresh mint

Try our mulled cider and mulled wine at £4.50 a glass

Holi Bites

<i>Panipuri</i>	£2.50
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Tangy potato in semolina shell

<i>Sarson macchi</i>	£2.50
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Tandoori salmon with mustard and green spices

<i>Mathri</i>	£2.50
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Spiced lamb mince on savoury wheat crisp

<i>Gujjia</i>	£3.50
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Carrot halwa parcels with saffron custard

<i>Burfi</i>	£3.50
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Coconut and pistachio cake with lemon curd