

MADHU'S

AT

THE GROVE 

# NON - VEGETARIAN TASTING MENU

£55 PER PERSON

## **Avocado and Mango Chutney (G) (Su)**

Poppadoms and dips

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## **Jeera Scallop, Chilli Garlic Prawn, Tandoori Salmon and Kucumber Salad (F) (C) (M) (Su)**

Cumin flavoured queen scallops, sautéed prawns and succulent grilled salmon

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## **Chicken Tikka, Seekh Kebab and Robata Chops with Pickled Salad, Blackberries and Mint Yoghurt (G) (M) (Su)**

Chargrilled spiced chicken and mini lamb skewers with Robata grilled tender lamb chop

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## **Elderflower Sorbet**

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## **Royal Thali: Dal Makhni, Murgh Makhni, Saag Gosht, Baingan Bhartha, Raita, Rice, Pickle, Salad and Mini Tandoori Naan (G) (M) (N) (Su) (Mu)**

Madhu's Royal Thalli was commissioned and produced for the first ever Asian catered event by Madhu's at Windsor castle for HRH Prince Charles

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## **A Dessert Trio of Plaisir Sucre, Gajjar Halwa and Malai Kulfi (G) (M) (N) (E) (So)**

Laduree's famous chocolate and hazelnut dessert served alongside warm carrot halwa and cardamom infused clotted cream Indian ice cream

**£50.00** Supplement for wine pairing tasting menu

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (C) Crustacean - (So) Soya - (Su) Sulphur - (Mo) Molluscs

Please note - a discretionary 12.5% service charge will be added to your bill.



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# VEGETARIAN TASTING MENU

£50 PER PERSON

## **Avocado and Mango Chutney (G) (Su)**

Poppadoms and dips

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## **Paneer Tikka, Achari Gobhi and Malai Broccoli (M) (Mu) (Su)**

Paneer tikka, pickled cauliflower florets and creamed broccoli with cheese

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## **Aloo Tikki, Chilli Paneer and Palak Patta Chat (G) (M) (So) (Su)**

Potato patty on a bed of spiced chickpeas, chilli flavoured cottage cheese with peppers,  
crispy fried spinach and samphire

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## **Elderflower Sorbet**

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## **Royal Thali: Dal Makhni, Punjabi Kadhi, Saag Paneer, Baingan Bhartha,**

## **Raita, Rice, Pickle, Salad and Mini Tandoori Naan (G) (M) (Su) (Mu)**

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## **A Dessert Trio of Plaisir Sucre, Gajjar Halwa and Malai Kulfi (G) (M) (N) (E) (So)**

Laduree's famous chocolate and hazelnut dessert served alongside  
warm carrot halwa and cardamom infused clotted cream Indian ice cream

**£50.00** Supplement for wine pairing tasting menu

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (C) Crustacean - (So) Soya - (Su) Sulphur - (Mo) Molluscs

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MADHU'S

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# VEGAN TASTING MENU

£50 PER PERSON

## **Avocado and Mango Chutney (G) (Su)**

Poppadoms and dips

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## **Shakarkandi Tikka, Achari Gobhi, Sakela Bhutta and Kachumber Salad (Mu) (Su)**

Sweet potato tikka, pickle flavoured cauliflower and grilled baby corn,

served with an onion, tomato and cucumber relish

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## **Aloo Tikki, Chilli Garlic Mushroom and Palak Patta Chat (G) (So) (Su)**

Potato patty on a bed of spiced chickpeas, chilli flavoured baby mushrooms with peppers,

crispy fried spinach and samphire

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## **Elderflower Sorbet**

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## **Royal Thali: Bhindi Masala, Jeera Aloo, Pindi Channa, Baingan Bhartha, Raita,**

## **Rice, Pickle, Salad and Mini Tandoori Roti (G) (Su) (Mu)**

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## **Trio of Chocolate Torte, Mango Sorbet and Lemon Tart (G) (N)**

£50.00 Supplement for wine pairing tasting menu

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (C) Crustacean - (So) Soya - (Su) Sulphur - (Mo) Molluscs

Please note - a discretionary 12.5% service charge will be added to your bill.

