

M MADHU'S

AT

THE GROVE 

LAURENT PERRIER
NON-VEGETARIAN
TASTING MENU

£75 PER PERSON

Avocado and Mango Chutney (G) (Su)
Poppadoms and dips

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Madhu's Maachi & Chilli Garlic Prawns served with Mango Salsa (F) (C) (Su) (Mu)
Madhu Anand's recipe of spiced Fillet of Seabass served with King Prawn marinated
in pickling spices served with Mango Salsa.

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Elderflower Sorbet

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**Royal Thali: Murgh Makhani, Saag Gosht, Prawn Moilee, Makhani Dal, Pillau Rice,
Tandoori Naan, Pomegranate Raita, Pickle & Salad** (G) (M) (C) (Su) (Mu)
Madhu's produced the Royal Thali service for the first ever Asian catered event
at Windsor castle for HRH Prince Charles.

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Badam Kulfi & Gajjar Ka Halwa (G) (M) (N)
Warm carrot halwa and almond Indian ice-cream.

Accompanied by a glass of Laurent-Perrier Cuvée Rosé



FTWeekend

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

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

