

*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.



*M* MADHU'S

AT

THE GROVE 

LAURENT PERRIER  
VEGETARIAN  
TASTING MENU

£70 PER PERSON

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

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**Paneer Tikka with Mango Salsa served with Palak Patta Chaat** (M) (Su) (Mu)  
Indian Ricotta Cheese served with Mango Salsa and crispy fried spinach and samphire served with sweet yoghurt and tamarind sauce.

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**Elderflower Sorbet**

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**Royal Thali: Saag Paneer, Punjabi Kadi, Bhaigun Ka Bhartha, Makhani Dal, Pillau Rice, Tandoori Naan, Pomegranate Raita, Pickle & Salad** (G) (M) (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

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*M* MADHU'S

AT

THE GROVE 

LAURENT PERRIER  
VEGAN  
TASTING MENU

£70 PER PERSON

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

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**Chilli Garlic Mogo served with Palak Patta Chaat** (M) (Su) (Mu)  
Pan fried cassava in chilli and garlic with crispy fried spinach and samphire  
served with sweet yoghurt and tamarind sauce.

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**Elderflower Sorbet**

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**Royal Thali: Bhindhi Aloo, Mixed Veg Jalfrezi, Bhaigun Ka Bhartha, Tarka Channa Dal, Pillau Rice, Tandoori Roti, Pomegranate Raita, Pickle & Salad** (G) (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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**Trio of Chocolate Torte, Mango Sorbet and Lemon Tart** (G) (N)

**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

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