

M. MADHU'S

AT

THE GROVE 



Christmas Set Menu

Christmas

Vegetarian Set Menu

1st Course

**Cranberry, Avocado and Mango Chutney
with Selection of Poppadoms** (G) (Su)

2nd Course

Palak Patta Chaat (M) (Su)

Baby spinach and samphire fried in a light spiced gram flour batter served with tamarind and sweet spiced yoghurt in a crispy mung dal thread basket.

3rd Course

Elderflower Sorbet

4th Course

**Baigun Kalti & Moliee Sauce, served with Crushed Jeera Aloo
& Asparagus Choma and Grape Chutney** (Su) (Mu)

Stuffed Aubergine skin with mixed vegetables served with a mild creamy coconut sauce tempered with mustard seeds and curry leaves on a bed a cumin infused new potatoes and grilled spiced asparagus.

5th Course

Christmas Chocolate Dome (G) (M) (N) (E) (Su) (So)

Red chocolate dome with crunchy hazelnut base, cinnamon infused chocolate sponge, chocolate hazelnut parfait with surprise cardamon anglaise in the middle.

£60

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.





Christmas Vegan Set Menu

1st Course

**Cranberry, Avocado and Mango Chutney
with Selection of Poppadoms** (G) (Su)

2nd Course

Palak Patta Chaat (Su)

Baby spinach and samphire fried in a light spiced gram flour batter served with tamarind and sweet spiced vegan plant based yoghurt in a crispy mung dal thread basket.

3rd Course

Elderflower Sorbet

4th Course

**Baigun Kalti & Moliee Sauce, served with Crushed Jeera Aloo
& Asparagus Choma and Grape Chutney** (Su) (Mu)

Stuffed Aubergine skin with mixed vegetables served with a mild creamy coconut sauce tempered with mustard seeds and curry leaves on a bed a cumin infused new potatoes and grilled spiced asparagus.

5th Course

Cardamom and Chocolate Cake served with Mango Coulis (Su) (So)

————— £60 —————

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.



Christmas

Non-Vegetarian Set Menu

1st Course

**Cranberry, Avocado and Mango Chutney
with Selection of Poppadoms** (G) (Su)

2nd Course

choice of either

Venison Shammi Kebab served with Cranberry Chutney (G) (E) (Su)

Delicately spiced venison mince served with Cranberry chutney and sweet spiced yoghurt.

or

**Soft Shell Crab Pakora, Spiced Crab Cake
served with Kumquat and Chilli Pickle** (C) (Su) (Mu)

Soft shell crab fried in gram flour batter resting upon a crab cake with kumquat and chilli pickle and spiced kumquat sauce.

3rd Course

Elderflower Sorbet

4th Course

choice of either

Corn fed Sakela Chooza with Makhani Sauce (M) (N) (Su)

Spiced poussin marinated and grilled to perfection, crispy skin shard, served with a rich, tomato creamy sauce spiced with fenugreek and cardamon.

or

Robata chops with Rogan Sauce (M) (Su)

Succulent lamb chops marinated and grilled on our Robata grill with a robust spiced velvety Rogan Josh sauce spiced with roasted fennel seeds.

Both Served with crushed Jeera aloo, crushed new potatoes spiced with cumin, pomegranate and grapes, and Asparagus Choma.

5th Course

Christmas Chocolate Dome (G) (M) (N) (E) (Su) (So)

Red chocolate dome with crunchy hazelnut base, cinnamon infused chocolate sponge, chocolate hazelnut parfait with surprise cardamon anglaise in the middle.

£65

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.





Christmas

Pescatarian Set Menu

1st Course

**Cranberry, Avocado and Mango Chutney
with Selection of Poppadoms** (G) (Su)

2nd Course

**Soft Shell Crab Pakora, Spiced Crab Cake
served with Kumquat and Chilli Pickle** (C) (Su) (Mu)

Soft shell crab fried in gram flour batter resting upon a crab cake with kumquat and chilli pickle and spiced kumquat sauce.

3rd Course

Elderflower Sorbet

4th Course

**Hariyali Salmon served with Crushed Jeera Aloo
& Asparagus Choma with Moilee Sauce** (F) (M) (Su)

Robata grilled salmon marinated in coriander, ginger and garlic served with a mild creamy coconut sauce tempered with mustard seeds and curry leaves on a bed a cumin infused new potatoes and grilled spiced asparagus.

5th Course

Christmas Chocolate Dome (G) (M) (N) (E) (Su) (So)

Red chocolate dome with crunchy hazelnut base, cinnamon infused chocolate sponge, chocolate hazelnut parfait with surprise cardamon anglaise in the middle.

————— **£65** —————

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.

