



*M.* MADHU'S

AT

THE GROVE 

GROUP SET MENUS

*M.*

# NON-VEGETARIAN GROUP SET MENU

£55 PER PERSON

## STARTERS

### **Chicken Tikka** (M) (Su)

Spiced chicken thigh, chargrilled on the robata.

### **Robata Chops** (M)

Lamb chops, marinated in ginger and aromatic spices.

### **Tandoori Paneer Tikka** (M)

Paneer marinated in chilli, turmeric and yoghurt.

### **Palak Patta Chaat** (M) (Su)

British samphire and crispy battered baby spinach leaves with chilli, turmeric and fresh coriander.

## MAINS

### **Murg Makhni** (M) (N) (Su)

Tandoori grilled chicken tikka, simmered in tomato sauce, flavoured with fenugreek and finished with cream.

### **Saag Gosht** (M) (Su) (Mu)

A classic dish of slow cooked lamb leg and robust spices blended with fresh mustard and spinach leaves.

### **Dal Makhni** (M) (Su)

Slow cooked black lentils in butter and tomato, flavoured with fenugreek and garlic and finished with cream.

### **Aloo Bhindi Masala** (Su)

Stir fried okra and potato with onion, tomato and a touch of spice.

## Accompaniments

Cucumber & Carrot Raita (M), Mutter Pillau Rice, Tandoori Naan & Lachedar Paratha (G) (M)

## DESSERTS

### **Gajar ka Halwa & Badam Kulfi** (M) (N)

*Tilda*

Allergens: (F) Fish – (G) Gluten – (M) Milk – (E) Egg – (N) Nut – (Mu) Mustard – (C) Crustacean – (So) Soya  
(Su) Sulphur – (Mo) Molluscs – (Se) Sesame – (Ce) Celery – (L) Lupin – (P) Peanuts

\* Minimum 8 people are required to order set menu.

\* All dishes are medium spiced. Please inform your server for any specific requirements.

\* Please inform your order taker of any allergy or special dietary requirements before placing your order.

\* Please note that we do work in an environment that handles numerous ingredients and allergens.

\*The price includes VAT.

\*A 12.5% discretionary service charge will be added to your final bill.



# VEGETARIAN

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# GROUP SET MENU

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£50 PER PERSON

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## STARTERS

### **Tandoori Paneer Tikka** (M)

Paneer marinated in chilli, turmeric and yoghurt.

### **Vegetable Samosa** (G) (Su) (Se)

A Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas, served with tamarind chutney.

### **Palak Patta Chaat** (M) (Su)

British samphire and crispy battered baby spinach leaves with chilli, turmeric and fresh coriander.

### **Masala Mogo** (Su)

Crispy fried cassava chips tossed in roasted spices.

## MAINS

### **Baingan Bhartha** (Su)

Smoked aubergine with onion, cumin and peas.

### **Punjabi Kadi** (M) (Su)

Vegetable dumpling in turmeric flavoured yogurt sauce.

### **Dal Makhni** (M) (Su)

Slow cooked black lentils in butter and tomato, flavoured with fenugreek and garlic and finished with cream.

### **Aloo Bhindi Masala** (Su)

Stir fried okra and potato with onion, tomato and a touch of spice.

## Accompaniments

Cucumber & Carrot Raita (M), Mutter Pillau Rice, Tandoori Naan & Lachedar Paratha (G) (M)

## DESSERTS

### **Gajar ka Halwa & Badam Kulfi** (M) (N)

*Tilda*

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# VEGAN

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## GROUP SET MENU

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£50 PER PERSON

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### STARTERS

#### Palak Patta Chaat (Su)

British samphire and crispy battered baby spinach leaves with chilli, turmeric and fresh coriander.

#### Masala Mogo (Su)

Crispy fried cassava chips tossed in roasted spices.

#### Chilli Garlic Mushroom (G) (Su) (So)

Chilli flavoured baby mushrooms with peppers.

#### Achari Gobi (Su)

Grilled cauliflower, marinated in Indian pickling spices.

### MAINS

#### Bhindi Masala (Su)

Stir fried okra with onion, tomato and a touch of spice.

#### Baingan Bhartha (Su)

Smoked aubergine with onion, cumin and peas.

#### Mixed Veg Jalfrezy (Su)

Vegetables cooked with ginger, cumin, onion and chilli.

#### Jeera Aloo (Su)

Baby potato tossed in cumin and light species

### Accompaniments

Cucumber & Carrot Raita, Mutter Pillau Rice & Tandoori Roti (G)

### DESSERTS

**Chocolate & Raspberry Tart & Lemon Tart (G) (N)**

*Tilda*

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