



M. MADHU'S

AT

THE GROVE 

TASTING MENUS

M.

NON-VEGETARIAN TASTING MENU

£65 PER PERSON

Avocado & Mango Chutney (G) (Su) (Mu)

Poppadoms and dips

Wine Pairing: Laurent-Perrier La Cuvée, Champagne, France

Jeera Scallop, Chilli & Garlic Prawn, Tandoori Salmon & Kuchumber Salad (F) (C) (M) (Su)

Cumin flavoured queen scallop, sautéed prawn and succulent grilled salmon

Wine Pairing: Wachau Federspiel Grüner Veltliner, Austria

Chicken Tikka, Seekh Kebab & Robata Chop with Pickled Salad, Blackberries & Mint Yoghurt (G) (M) (Su)

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

Wine Pairing: Quid Pro Quo Malbec, Argentina

Passion Fruit Sorbet

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

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

Wine Pairing: Decoy Zinfandel, Duckhorn, Sonoma County, USA

A Dessert Trio of

Plaisir Au Chocolat, Gajjar Halwa & Badam 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

Wine Pairing: Château La Rame, Ste-Croix-du-Mont, France

£50.00 Supplement for wine pairing tasting menu

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

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

M.

VEGETARIAN TASTING MENU

£65 PER PERSON

Avocado & Mango Chutney (G) (Su) (Mu)

Poppadoms and dips

Wine Pairing: Laurent-Perrier La Cuvée, Champagne, France

Paneer Tikka, Achari Gobhi & Malai Broccoli (M) (Mu) (Su)

Paneer tikka, pickled cauliflower florets and creamed broccoli with cheese

Wine Pairing: Wachau Federspiel Grüner Veltliner, Austria

Aloo Tikki, Chilli Paneer & Palak Patta Chaat (G) (M) (So) (Su) (Ce)

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

Wine Pairing: Quid Pro Quo Malbec, Argentina

Passion Fruit Sorbet

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

Raita, Rice, Pickle, Salad & Mini Tandoori Naan (G) (M) (Su) (Mu)

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

Wine Pairing: Decoy Zinfandel, Duckhorn, Sonoma County, USA

A Dessert Trio of

Plaisir Au Chocolat, Gajjar Halwa & Badam 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

Wine Pairing: Château La Rame, Ste-Croix-du-Mont, France

£50.00 Supplement for wine pairing tasting menu

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

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M.

VEGAN TASTING MENU

£65 PER PERSON

Avocado & Mango Chutney (G) (Su) (Mu)

Poppadoms and dips

Wine Pairing: Laurent-Perrier La Cuvée, Champagne, France

Shakarkandi Tikka, Achari Gobhi,

Sakela Bhutta & Kuchumber Salad (Mu) (Su)

Sweet potato tikka, pickle flavoured cauliflower and grilled baby corn, served with an onion, tomato and cucumber relish

Wine Pairing: Wachau Federspiel Grüner Veltliner, Austria

Aloo Tikki, Chilli Garlic Mushroom & Palak Patta Chaat (G) (So) (Su)

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

Wine Pairing: Quid Pro Quo Malbec, Argentina

Passion Fruit Sorbet

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

Raita, Rice, Pickle, Salad & Mini Tandoori Roti (G) (Su) (Mu)

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Wine Pairing: Decoy Zinfandel, Duckhorn, Sonoma County, USA

Trio of Chocolate Torte, Mango Sorbet & Lemon Tart (G) (N)

Wine Pairing: Château La Rame, Ste-Croix-du-Mont, France

£50.00 Supplement for wine pairing tasting menu

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

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