



M. MADHU'S

AT

THE GROVE 

CHRISTMAS TASTING MENUS

M.

NON-VEGETARIAN CHRISTMAS TASTING MENU

1st Course

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

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

2nd Course

Madhu's Machi, Jhinga Achari, Jeera Scallops (F) (Cr) (M) (Su)

Fillet of seabass in an onion and carom seed marinade,
Butterfly king prawn and cumin flavoured queen scallop.

Wine Pairing: Wachau Federspiel Grüner Veltliner, Austria

3rd Course

Bhatti Murgh Tikka, Robata Chops, Venison Shami Kebab (G) (M) (Su)

Chargrilled spiced chicken, robata grilled tender lamb chops, minced venison kebab.

Wine Pairing: Quid Pro Quo Malbec, Argentina

4th Course

Mango Sorbet

5th Course

Royal Thali: Methi Murgh, Rogan Josh, Aloo Bhindi, Dal Makhani, Raita, Turkey Biryani, 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

6th Course

Dessert

Cheesecake (G) (M) (So)

Madhu's special cheesecake, with notes of caramel, cinnamon and served with fresh berries.

Wine Pairing: Nectar' Pedro Ximenez, Spain

£50.00 Supplement for wine pairing tasting menu

£70 PER PERSON

Tilda

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (Cr) 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.



VEGETARIAN

CHRISTMAS TASTING MENU

1st Course

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

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

2nd Course

Asparagus Choma, Achari Gobhi & Aloo Tikki (M) (Mu) (Su)

Chilli & lemon asparagus, pickled cauliflower florets, potato pattie.

Wine Pairing: Wachau Federspiel Grüner Veltliner, Austria

3rd Course

Beetroot Shami, Chilli Paneer & Palak Patta Chaat (G) (M) (So) (Su) (Ce)

Beetroot pattie, Indian cottage cheese in ginger & garlic, crispy battered samphire & spinach.

Wine Pairing: Quid Pro Quo Malbec, Argentina

4th Course

Mango Sorbet

5th Course

Royal Thali: Dal Makhani, Goat Cheese Kofta, Aloo Bhindi, Punjabi Kadhi, Raita, Vegetable Biryani, Pickle, Salad & Mini Tandoori Naan (G) (M) (N) (Su) (Mu)

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6th Course

Dessert

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VEGAN

CHRISTMAS TASTING MENU

1st Course

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

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

2nd Course

Shakarkandi Tikka, Asparagus Choma, Achari Ghobi (Mu) (Su)

Sweet potato, chilli & lemon asparagus, pickled cauliflower florets.

Wine Pairing: Wachau Federspiel Grüner Veltliner, Austria

3rd Course

Beetroot Shami, Khasta Mini Samosa, Palak Patta Chaat (G) (So) (Su)

Beetroot pattie, Punjabi samosa, crispy battered samphire & spinach.

Wine Pairing: Quid Pro Quo Malbec, Argentina

4th Course

Mango Sorbet

5th Course

Royal Thali: Baigan Ka Bhartha, Aloo Bhindi, Tarka Channa Dal, Jeera Mushroom, Raita, Vegetable Biryani, Pickle, Salad & Mini Tandoori Roti (G) (N) (Su) (Mu)

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

6th Course

Dessert

Morello Cherry & Chocolate Cremoux Sable (So)

Wine Pairing: Nectar' Pedro Ximenez, Spain

£50.00 Supplement for wine pairing tasting menu

£70 PER PERSON

Tilda

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(Su) Sulphur - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts

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