



M. MADHU'S

AT

THE GROVE 

NEW YEAR'S EVE SET MENUS

M.

NON-VEGETARIAN

NEW YEAR'S EVE SET MENU

Starters

Wasabi Prawns (Cr) (G) (M) (So) (Su)

Crispy prawns coated in drizzled with wasabi mayonnaise.

Robata Chops (M)

New Zealand lamb chops, marinated in ginger & aromatic spices.

Murgh Tikka (M)

Traditionally spiced & marinated chicken thigh, chargrilled on the robata.

Palak Patta Chaat (M) (Su)

British marsh samphire & crispy battered baby spinach leaves with chilli, turmeric & fresh coriander, dressed with chutneys.

Main Course

Murgh Makhani (M) (N) (Su)

Our house favourite of tandoori grilled chicken tikkas, simmered in buttery fresh tomato sauce, flavoured with fenugreek & finished with cream.

Masala Lamb (M) (Su)

Spring lamb braised in Madhu's unique masala flavoured with roasted carom seeds.

Aloo Ravaia (Su)

Another Madhu's speciality, baby aubergine stuffed with roasted spices & new potatoes, slow baked.

Madhu's Makhani Dal (M) (Su)

Slow cooked black lentils braised with butter & tomato, flavoured with fenugreek & garlic, finished with cream.

Bread Basket & Pillau Rice

Dessert

Cheesecake (G) (M) (So)

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

5.00pm – 7.00pm: **£65** per head | 7.30pm – 10.30pm: **£75** per head

Served with a complimentary glass of Laurent Perrier Rosé Champagne or Rose & Elderflower Fizz

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

NEW YEAR'S EVE SET MENU

Starters

Chilli Paneer (G) (M) (So) (Su) (Ce)

Cottage cheese marinated in ginger & garlic tossed with green chillies, onions & peppers in a wok.

Malai Broccoli (M) (Mu) (Su)

Grilled broccoli marinated in Indian pickling spices.

Aloo Tikki (G) (M) (Su)

Potato patties filled with garden peas & served with tangy chickpeas, yoghurt, mint & tamarind chutney.

Palak Patta Chaat (M) (Su)

British marsh samphire & crispy battered baby spinach leaves with chilli, turmeric & fresh coriander, dressed with chutneys.

Main Course

Makhani Paneer (M) (N) (Su)

Indian cottage cheese simmered to succulence in a mild gravy, enriched with butter (makhani), cream & aromatically spiced with cardomen & cinnamon.

Bhindi Masala (Su)

Stir fried okras with onions, tomatoes and a touch of spice.

Aloo Ravaiya (Su)

Another Madhu's speciality, baby aubergine stuffed with roasted spices & new potatoes, slow baked.

Madhu's Makhani Dal (M) (Su)

Slow cooked black lentils braised with butter & tomato, flavoured with fenugreek & garlic, finished with cream.

Bread Basket & Pillau Rice

Dessert

Cheesecake (G) (M) (So)

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VEGAN

NEW YEAR'S EVE SET MENU

Starters

Achari Gobi (Mu)

Grilled cauliflower, marinated in Indian pickling spices.

Chilli Garlic Mogo (Su)

Crispy fried cassava chips tossed in spices with roasted garlic and chilli.

Vegetable Samosa (G) (Su) (Se)

A Punjabi favourite of crisp flaky pastry filled with spiced potatoes & peas.

Palak Patta Chaat (Su)

British marsh samphire & crispy battered baby spinach leaves with chilli, turmeric & fresh coriander, dressed with chutneys.

Main Course

Vegetable Jalfrezi (Su)

Stir fried mixed vegetables in a sharp coriander flavoured sauce.

Aloo Bhindi Masala (Su)

Stir fried potatoes & okras with onions, tomatoes and a touch of spice.

Baingan ka Bharta (Su)

Smoked aubergine mash cooked with onions, cumin and tomatoes.

Tadka Dal (Su)

Split yellow lentils tempered with turmeric, garlic, cumin, and red chilli.

Tandoori Roti & Pillau Rice

Dessert

Morello Cherry & Chocolate Cremoux Sable (So)

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