



M. MADHU'S
AT
THE GROVE 

Mother's Day
High Chai & Tasting Menus



Mother's Day

Non-Vegetarian High Chai Menu

Tandoori Salmon (F) (G) (M)

Char grilled spiced salmon on white bread.

Chilli Lemon & Chicken Wrap (G) (M)

Pulled chicken breast, lemon zest & chillies.

Cucumber & Cream Cheese Sandwich (G) (M) (So)

Dill, cucumber, cream cheese on Barley and Rye bread.

Prawn Toast (Cr) (G) (M) (Su)

Pan seared prawn on a crispy crostini toast.

Chicken Samosa (G) (M) (Su)

Spicy chicken in filo pastry.

Mini Lamb Burgers (G) (M) (E) (Su) (Se)

Spiced lamb patty in a mini coloured brioche bun.

Paneer & Dal Tartlet (G) (M) (Su)

Our famous cottage cheese & lentil dal tartlet.

Bombay Sandwich (G) (M) (Su)

Spiced potatoes, tangy mint chutney, melting cheese in a toasted sandwich.

Desserts

Green Apple (G) (M) (So)

Mango & Passion Sundae (M) (E) (So) (Su)

Dark Chocolate Cremeux (G) (M) (E) (So) (Su)

Scones

Fruit & Plain Scones Served With Cornish

Clotted Cream & Strawberry Jam (G) (M) (E) (So) (Su)

High Chai Menu

£55.00

12.00pm - 3.00pm

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.



Mother's Day Non-Vegetarian Tasting Menu

1st Course

Avocado & Mango Chutney (G) (Su)

Poppadoms & Dips

2nd Course

Tandoori Salmon, Murgh Malai Tikka & Lamb Chop served with Minted Mango Salad (F) (G) (M) (Su)

Chargrilled salmon, creamy chicken breast morsels & robata lamb chops

3rd Course

Passion Fruit Sorbet

4th Course

Royal Thali

Murgh Makhani, Lamb Rogan Josh, Prawn Moilee, Dal Makhani, Raita, Rice, Pickle, Salad & Mini Tandoori Naan (G) (M) (Cr) (Mu) (Su)

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.

5th Course

Gajar Halwa & Almond Kulfi (G) (M) (N)

Fresh sweet halwa made from carrots, milk & cream,
served with almond cream, Indian ice cream.

Tasting Menu

£65.00

5.00pm - 11.00pm

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

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Mother's Day Vegetarian High Chai Menu

Chilli Cheese Sandwich (G) (M)

Red Leicester & cheddar cheese, green & red chillies.

Grilled Roasted Vegetable Wrap (G)

Roasted courgette & pepper, cumin tempered hummus, butter head lettuce.

Cucumber & Cream Cheese Sandwich (G) (M) (So)

Dill, cucumber, cream cheese on Barley and Rye bread.

Mushroom Toast (G) (M)

Creamy woodland mushrooms on a crispy crostini toast.

Khasta Pinwheel (G) (M)

Masaledar potato & green peas in a puff pastry.

Vada Pav (G) (E) (Mu) (Su) (Se)

Spiced potato ball with mustard seeds in a mini coloured brioche bun.

Paneer & Dal Tartlet (G) (M) (Su)

Our famous cottage cheese & lentil dal tartlet.

Bombay Sandwich (G) (M) (Su)

Spiced potatoes, tangy mint chutney, melting cheese in a toasted sandwich.

Desserts

Green Apple (G) (M) (So)

Mango & Passion Sundae (M) (E) (So) (Su)

Dark Chocolate Cremeux (G) (M) (E) (So) (Su)

Scones

Fruit & Plain Scones Served With Cornish

Clotted Cream & Strawberry Jam (G) (M) (E) (So) (Su)

High Chai Menu

£55.00

12.00pm - 3.00pm

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

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Mother's Day Vegetarian Tasting Menu

1st Course

Avocado & Mango Chutney (G) (Su)

Poppadoms & Dips

2nd Course

Channa Aloo Tikki, Paneer Tikka & Palak Patta Chaat served with Minted Mango Salad (G) (M) (Su)

Aloo tikka served with chickpeas, grilled cottage cheese, crispy fried spinach & samphire.

3rd Course

Passion Fruit Sorbet

4th Course

Royal Thali

Makhani Paneer, Dal Makhani, Bhindi Masala, Aloo Gobi, 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.

5th Course

Gajar Halwa & Almond Kulfi (G) (M) (N)

Fresh sweet halwa made from carrots, milk & cream,
served with almond cream, Indian ice cream.

Tasting Menu

£65.00

5.00pm - 11.00pm

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (Cr) Crustacean - (So) Soya
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Mother's Day Vegan High Chai Menu

Masala Chana & Lettuce Sandwich (G) (So) (Su)

Spiced chickpeas using our own blend of spices, inspired by Amritsar.

Grilled Roasted Vegetable Wrap (G)

Roasted courgette and pepper, cumin tempered hummus.

Cucumber & Cream Cheese Sandwich (G) (So)

Dill, cucumber, Vegan cream cheese on Barley and Rye bread.

Mushroom Toast (G)

Vegan creamy woodland mushrooms on a crispy crostini toast..

Baingan Bhartha Tart (G) (Su)

Smoked spiced aubergine and Fig Tart.

Aloo Bonda (Mu) (Su)

Spiced potato ball with mustard seeds dipped in gram flour batter and fried.

Bhel Puri (P) (N) (Su)

Gram flour rice puff and peanuts (popular Mumbai street food).

Bombay Sandwich (G) (Su)

Spiced potatoes, tangy mint chutney, Vegan melting cheese in a toasted sandwich.

Desserts

Cardamom Cake (So) (Su)

Lemon Tart (Su)

Mango & Passion Sundae (So) (Su)

Scones

Fruit & Plain Scones Served With Whipped Served

With Whipped Cream & Strawberry Jam (G) (So) (Su)

High Chai Menu

£55.00

12.00pm - 3.00pm

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Mother's Day Vegan Tasting Menu

1st Course

Avocado & Mango Chutney (G) (Su)

Poppadoms & Dips

2nd Course

Achari Gobi, Chilli Garlic Mogo & Palak PattaChaats served with Minted Mango Salad (G) (Su)

Pickled grilled cauliflower, garlic & chilli flavoured cassava, crispy fried spinach & samphire.

3rd Course

Passion Fruit Sorbet

4th Course

Royal Thali

Tarka Dal, Bhindi Masala, Baingan Bharta, Aloo Gobi, Vegan Raita, Rice, Pickle, Salad & Mini Tandoori Roti (G) (Su)

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.

5th Course

Vegan Duo (G) (N)

Lemon Tart & Chocolate Delice

Tasting Menu

— £65.00 —

5.00pm - 11.00pm

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

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