



*M.* MADHU'S

AT

THE GROVE 

SAMPLE MENUS  
NEW YEAR'S EVE SET MENUS

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*M.*

# NON-VEGETARIAN

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## NEW YEAR'S EVE SET MENU

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### 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

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## NEW YEAR'S EVE SET MENU

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### 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

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

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# VEGAN

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## NEW YEAR'S EVE SET MENU

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### 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)

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**

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