



MADHU'S

AT

THE GROVE



Valentines Day Set Menus





Valentines Day Non-Vegetarian Set Menu

Amuse Bouche

Poppadum with Dips & Avocado Chutney (G) (Mu) (Su)

Starters

Robata Chops (M)

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

Murgh Bhatti Tikka (M)

Traditionally spiced & marinated chicken.

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

Crispy prawns coated in drizzled with wasabi mayonnaise.

Main Course

(served as Royal Thali)

Masala Chicken (M) (Su)

Chicken thigh sautéed dry with rich aromatic spices. Another Kenyan Punjabi favourite!

Kadai Gosht (M) (Su)

An all-time favourite of stir-fried lamb with onions and peppers in a rich masala.

Tarka Channa Dal (Su)

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

Saag Sweetcorn (M) (Mu) (Su)

Sweet corn infused with fresh young spinach paste.

Accompaniments

Mutter Pilau, Basmati rice infused with cinnamon, cardamom, cloves, cumin, bay leaves & green peas. Butter Naan (G) (M). Carrot & Cucumber Raita (M) & Salad.

Dessert

Gulab Jamun Crème Brulee (G) (M) (Su)

£75 per person

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.



Valentines Day Vegetarian Set Menu

Amuse Bouche

Poppadum with Dips & Avocado Chutney (G) (Mu) (Su)

Starters

Paneer Tikka (M)

Indian cottage cheese marinated in chilli, turmeric & yoghurt.

Palak Patta Chaat (M) (Su)

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

Malai Broccoli (M)

Broccoli marinated in cream cheese & grilled in Tandoor.

Main Course

(served as Royal Thali)

Makhani Paneer (M) (N) (Su)

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

Baingan Bartha (Su)

Char-smoked aubergine mash, cooked with onion, cumin, and green peas.

Tarka Channa Dal (Su)

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

Saag Sweetcorn (M) (Mu) (Su)

Sweet corn infused with fresh young spinach paste.

Accompaniments

Mutter Pilau, Basmati rice infused with cinnamon, cardamom, cloves, cumin, bay leaves & green peas. Butter Naan (G) (M). Carrot & Cucumber Raita (M) & Salad.

Dessert

Gulab Jamun Crème Brulee (G) (M) (Su)

£75 per person

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.



Valentines Day Vegan Set Menu

Amuse Bouche

Poppadum with Dips & Avocado Chutney (G) (Mu) (Su)

Starters

Achari Gobi (Mu) (Su)

Grilled cauliflower, marinated in Indian pickling spices.

Palak Patta Chaat (Su)

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

Punjabi Samosa (G) (Su) (Se)

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

Main Course

(served as Royal Thali)

Bhaigun Bhartha (Su)

Char-smoked aubergine mash, cooked with onion, cumin & green peas.

Aloo Bhindi Masala (Su)

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

Tarka Channa Dal (Su)

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

Saag Sweetcorn (M) (Mu) (Su)

Sweet corn infused with fresh young spinach paste.

Accompaniments

Steamed Rice, Roti (G). Vegan Carrot & Cucumber Raita & Salad.

Dessert

Chocolate & Cardamom Delice (N) (So) (Su)

£75 per person

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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