



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

Ajwaini Tandoori Machi, Jhinga Achari, Jeera Scallops (F) (Cr) (M) (Mo) (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 Chapli 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: Saag Gosht, Prawn Bhuna, Aloo Bhindi, Dal Makhani, Raita, Turkey Biryani, Pickle, Salad & Mini Tandoori Naan (Cr) (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

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

6th Course

Dessert

Chocolate Fondant with Cinnamon Ice Cream (G) (M) (E)

Wine Pairing: Nectar' Pedro Ximenez, Spain

£60.00 Supplement for wine pairing tasting menu

£80 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, Palak Patta Chaat & Aloo Tikki (G) (M) (Su)
Chilli & lemon asparagus, crispy battered samphire & spinach, potato pattie.

Wine Pairing: Wachau Federspiel Grüner Veltliner, Austria

3rd Course

Edamame Shami Kebab, Chilli Paneer & Achari Gobhi (G) (M) (So) (Su) (Ce)
Edmame pattie, Indian cottage cheese in ginger garlic, pickled cauliflower florets.

Wine Pairing: Quid Pro Quo Malbec, Argentina

4th Course

Mango Sorbet

5th Course

**Royal Thali: Dal Makhani, Soya Chap Nihari, Aloo Bhindi, Punjabi Kadhi,
Vegetable Biryani, Raita, Pickle, Salad & Mini Tandoori Naan** (G) (M) (So) (Su) (Mu) (L)

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6th Course

Dessert

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Wine Pairing: Nectar' Pedro Ximenez, Spain

£60.00 Supplement for wine pairing tasting menu

£80 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

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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, Palak Patta Chaat (Mu) (Su)

Sweet potato, chilli & lemon asparagus, crispy battered samphire & spinach.

Wine Pairing: Wachau Federspiel Grüner Veltliner, Austria

3rd Course

Edamame Shami Kebab, Veg Pinwheel, Achari Ghobi (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, Matar Mushroom,
Raita, Vegetable Biryani, Pickle, Salad, & Mini Tandoori Roti** (G) (Su) (Mu)

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

6th Course

Dessert

Christmas Tree (G) (So)

Wine Pairing: Nectar' Pedro Ximenez, Spain

£50.00 Supplement for wine pairing tasting menu

£80 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.

