# M. MADHU'S AT THE GROVE G

CINEMA MENUS



## NON-VEGETARIAN CINEMA MENU

#### Glass of Prosecco

Starters

Wasabi Prawns (Cr) (G) (E) (Su)

Crispy prawns coated and drizzled with wasabi mayonnaise.

Murgh Tikka (M)

Traditionally spiced and marinated chicken thigh chargrilled on the robata.

Sheekh Kebab

A delicacy of lamb mince kebab cooked on skewers.

Royal Thali

Royal Thali: Murgh Makhani, Saag Ghost,
Aloo Ravaiya, Dal Makhani, Raita, Pilau Rice,
Pickle, Salad & Mini Tandoori Naan (G) (M) (N) (Su) (Mu)

Madhu's Royal Thali was commissioned and produced for the first ever Asian catered event by Madhus's at Winsor castle for HRH King Charles

#### Dessert

 $\textbf{Gajjar Halwa \& Badam Kulfi} \,\, \text{\tiny (A)} \,\, \text{\tiny (N)}$ 

Fresh sweet halwa made from carrots, milk and cream, served traditional Indian ice cream with mango flavour.

#### Tilda

Allergerns: (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 CINEMA MENU

#### Glass of Prosecco

#### Starters

Malai Broccoli (M) (Mu) (Su)

Grilled broccoli marinated in pickling spices.

Paneer Tikka (M)

Indian cottage cheese marinated in chilli, turmeric and yoghurt.

Palak Patta Chaat (M) (Su)

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

#### Royal Thali

Royal Thali: Paneer Makhani, Saag Corn,
Aloo Ravaiya, Dal Makhani, Raita, Pilau Rice, Pickle,
Salad & Mini Tandoori Naan (G) (M) (N) (Su) (Mu)

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#### Dessert

#### Gajjar Halwa & Badam Kulfi (G) (M) (N)

Fresh sweet halwa made from carrots, milk and cream, served traditional Indian ice cream with mango flavour.

#### Tilda

Allergerns: (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 CINEMA MENU

#### Glass of Prosecco

Starters

#### Chilli Garlic Mogo (Su)

Crispy fried cassava chips tossed in roasted spices.

Vegetable Samosa (G) (Su) (Se)

Indian cottage cheese marinated in chilli, turmeric and yoghurt.

Palak Patta Chaat (Su)

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

#### Royal Thali

Royal Thali: Jeera Aloo, Baigan Bharta, Bhindi Masala, Tadka Dal, Raita, Rice, Pickle, Salad & Mini Tandoori Roti (G) (N) (Su) (Mu)

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#### Dessert

Chocolate Torte & Lemon Tart (G) (N)

#### Tilda

Allergerns: (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.

