



*M.* MADHU'S

AT

THE GROVE 

DIWALI TASTING MENUS





# NON-VEGETARIAN DIWALI TASTING MENU

## 1st Course

### **Avocado & Mango Chutney with Selection of Poppadoms (G) (Su)**

**Wine Pairing:** Laurent-Perrier La Cuvée, Champagne, France

## 2nd Course

### **Tandoori Salmon, Wasabi Prawns & Lasooni Scallops (F) (Cr) (M) (Mo) (Su)**

Succulent grilled salmon, prawns drizzled with wasabi mayonnaise & garlic flavoured queen scallop.

**Wine Pairing:** Wachau Federspiel Grüner Veltliner, Austria

## 3rd Course

### **Murgh Malai, Robata Chops & Seekh Kebab (G) (M) (Su)**

Chargrilled creamy chicken, robata grilled tender lamb chops, mini lamb skewers.

**Wine Pairing:** Quid Pro Quo Malbec, Argentina

## 4th Course

### **Mango Sorbet**

## 5th Course

### **Royal Thali: Masedar Kuku, Laal Maas, Saag Corn, Dal Makhani, Raita, Pilau 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

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

## 6th Course

### **Dessert**

### **Jalebi Caviar (G) (M) (N)**

**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.

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# VEGETARIAN

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## DIWALI TASTING MENU

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### 1st Course

**Avocado & Mango Chutney  
with Selection of Poppadoms**(G) (Su)

**Wine Pairing:** Laurent-Perrier La Cuvée, Champagne, France

### 2nd Course

**Veg Pinwheel, Palak Patta Chaat & Aloo Tikki** (G) (M) (Mu) (Su)  
Potatoes & green pea puff, 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, Saag Corn, Punjabi Kadhi, Kadai Paneer, Raita,  
Pilau Rice, Pickle, Salad & Mini Tandoori Naan** (G) (M) (So) (Su)

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

### 6th Course

#### Dessert

**Jalebi Caviar** (G) (M) (N)

**Wine Pairing:** Nectar' Pedro Ximenez, Spain

**£60.00** Supplement for wine pairing tasting menu

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

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# VEGAN

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## DIWALI TASTING MENU

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### 1st Course

**Avocado & Mango Chutney  
with Selection of Poppadoms** (G) (Su)

**Wine Pairing:** Laurent-Perrier La Cuvée, Champagne, France

### 2nd Course

**Mini Samosa, Palak Patta Chaat & Aloo Tikki** (G) (Mu) (Su)  
Spiced potatoes & peas, crispy battered samphire & spinach, potato pattie.

**Wine Pairing:** Wachau Federspiel Grüner Veltliner, Austria

### 3rd Course

**Broccoli Tikki, Sweet Potato Choma & Achari Ghobi** (G) (So) (Su)  
Broccoli pattie, chilli & lemon sweet potato, pickled cauliflower florets.

**Wine Pairing:** Quid Pro Quo Malbec, Argentina

### 4th Course

**Mango Sorbet**

### 5th Course

**Royal Thali: Channa Masala, Aloo Bhindi, Tarka Channa Dal, Matar Mushroom,  
Raita, Pilau Rice, Pickle, Salad and Mini Tandoori Roti** (G) (Su) (Mu)

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

### 6th Course

#### Dessert

**Jalebi Caviar** (G) (N)

**Wine Pairing:** Nectar' Pedro Ximenez, Spain

**£60.00** Supplement for wine pairing tasting menu

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**£80 PER PERSON**

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

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