



M. MADHU'S

AT

THE GROVE 

NEW YEAR'S EVE SET MENUS

M.

NON-VEGETARIAN

NEW YEAR'S EVE SET MENU

Starters

Chilli Garlic Prawns (Cr) (M) (Ce) (Su)

King prawns stir fried with garlic, red chillies and touch of lime.

Robata Chops (M)

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

Murgh Tikka (M)

Traditionally spiced & marinated chicken thigh, chargrilled on the robata.

Amritsari Machi (F) (Su)

Batter fried tilapia

Lychee Sorbet

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.

Laal Mass (M) (Su)

A hot and spicy preparation of lamb in chillies and yoghurt, flavoured with garlic.

Sea Bass Moilee (F) (Mu) (Su)

Seabass braised in a creamy coconut curry mildly spiced with fresh turmeric, ginger, mustard seeds and curry leaves.

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

Mille- Feuille (G) (M)

£90

per head

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

NEW YEAR'S EVE SET MENU

Starters

Paneer Tikka (G) (M) (So) (Su) (Ce)

Indian cottage cheese marinated in chilli, turmeric and yoghurt.

Broccoli Tikki

Pan fried spiced broccoli and potato patties.

Achari Ghobi (Su)

Grilled cauliflower, marinated in Indian pickling spices.

Palak Patta Chaat (M) (Su)

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

Main Course

Kadai Paneer (M) (Su)

A classic dish of stir-fried cottage cheese with peppers and onions in a wholesome masala sauce.

Saag Corn (M) (Mu) (Su)

Sweet corn cooked with fresh young spinach paste.

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

Mille- Feuille (G) (M)

£90

per head

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

NEW YEAR'S EVE SET MENU

Starters

Broccoli Tikki

Pan fried spiced broccoli and potato patties.

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

Saag Corn Makhana (Mu) (Su)

Sweet corn & lotus seed cooked with fresh young spinach paste.

Soya Chaap Nihari (G) (L) (So)

Soya chunks cooked with brown onions & saffron sauce and whole spices.

Aloo Ravaiya (Su)

Another Madhu's speciality, baby aubergine stuffed with roasted spices & new potatoes, slow baked.

Tadka Dal (Su)

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

Tandoori Roti & Pillau Rice

Dessert

Mille- Feuille (G)

£90

per head

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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