



M. MADHU'S

AT

THE GROVE 

CHRISTMAS TASTING MENUS



NON-VEGETARIAN

CHRISTMAS TASTING MENU

1st Course

**Cranberry, Avocado & Mango Chutney
with a 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)(Mu)(Mo) (Su)

Fillet of seabass in an onion and carom seed marinade,
Butterfly king prawn and cumin flavoured King scallop.

Wine Pairing: Wachau Federspiel Grüner Veltliner, Austria

3rd Course

Guinea Fowl Tikka, Robata Chops, Murgh Chapli Kebab (G) (M) (Su)
Chargrilled spiced guinea fowl, robata grilled tender lamb chops, minced chicken kebab.

Wine Pairing: Quid Pro Quo Malbec, Argentina

4th Course

Lime & Lemon Sorbet

5th Course

**Royal Thali: Saag Gosht, Prawn Bhuna, Aloo Bhindi, Dal Makhni, 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 Crumb & Vanilla Ice Cream (G) (M) (E)

Wine Pairing: Castelnau de Suduiraut, Sauternes, France

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

"As part of our commitment to transparent pricing, we do not add a service charge on your final bill. The Price you see on the Menu is the price you pay."



VEGETARIAN CHRISTMAS TASTING MENU

1st Course

**Cranberry, Avocado & Mango Chutney
with a 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 patty.

Wine Pairing: Wachau Federspiel Grüner Veltliner, Austria

3rd Course

Edamame Shami Kebab, Chilli Paneer & Achari Gobhi (G) (M) (So) (Su) (Ce)
Edamame patty, Indian cottage cheese, cauliflower grilled with pickling spices.

Wine Pairing: Quid Pro Quo Malbec, Argentina

4th Course

Lime & Lemon Sorbet

5th Course

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

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

6th Course

Dessert

Chocolate Fondant with Cinnamon Crumb & Vanilla Ice Cream (G) (M) (E)

Wine Pairing: Castelnau de Suduiraut, Sauternes, France

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 a 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 Gobi (G) (So) (Su)(Mu)

Edamame patty, samosa inspired pastry, cauliflower grilled with pickling spices.

Wine Pairing: Quid Pro Quo Malbec, Argentina

4th Course

Lime & Lemon Sorbet

5th Course

**Royal Thali: Baingan Ka Bhartha, Aloo Bhindi, Tarka Channa Dal, Muttar 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

Chocolate Fondant with Cinnamon Crumb & Vegan Vanilla Ice Cream (G) (So) (Su)

Wine Pairing: Castelnau de Suduiraut, Sauternes, France

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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