

 MADHU'S
AT
THE GROVE

FESTIVE GROUP SET MENU



NON-VEGETARIAN FESTIVE GROUP SET MENU

Starters

Murgh tikka (M, Su)

Spiced chicken thigh, chargrilled on the robata

Robata chops (M)

Lamb chops, marinated in ginger and aromatic spices

Achari paneer tikka with pineapple shaslik (M, Su, N)

Hung curd, Indian spices and pickle-flavoured chargrilled malai paneer, spiced chargrilled pineapple

Palak patta chaat (M, Su)

British samphire and crispy battered baby spinach leaves with chilli, turmeric and fresh coriander

Palate cleanser

Blood orange sorbet (Su, So)

Mains

Pakshew chicken curry (M, Su, N)

Northern Thai-Indo inspired whole spice braised, cilantro, kaffir lime leaves and coconut flavoured chicken curry

Rogan josh (M, Su)

The classic lamb curry of Kashmir. British lamb dices, slowly braised with a multitude of spices

Dal makhni (M, Su)

Slow cooked black lentils in butter and tomato, flavoured with fenugreek and garlic and finished with cream

Aloo bhindi masala (Su)

Stir fried okra and potato with onion, tomato and a touch of spice

Accompaniments

Cucumber & carrot raita (M), saffron pilau
tandoori naan & lachedar paratha (G, M)

Desserts

Holiday treat

75

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

Groups of 8 people or more are required to order the set menu.
All dishes are medium-spiced. Please inform your server for any specific requirements.
Please inform your server of any specific requirements before placing your order.
Please note that we do work in an environment that handles numerous ingredients and allergens.

VEGETARIAN FESTIVE GROUP SET MENU

Starters

Achari paneer tikka with pineapple shaslik (M, Su, N)

Hung curd, Indian spices and pickle-flavoured chargrilled malai paneer, spiced chargrilled pineapple

Vegetable samosa (G, Su, Se)

A Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas, served with tamarind chutney

Masala mogo (Su)

Crispy fried cassava chips tossed in roasted spices

Palak patta chaat (M, Su)

British samphire and crispy battered baby spinach leaves with chilli, turmeric and fresh coriander

Palate cleanser

Blood orange sorbet (Su, So)

Mains

Baingan bhartha (Su)

Smoked aubergine with onion, cumin and peas

Jackfruit jalfrezi (N, Su)

Jackfruit tossed with bell peppers and onion tomato masala

Dal makhni (M, Su)

Slow cooked black lentils in butter and tomato, flavoured with fenugreek and garlic and finished with cream

Aloo bhindi masala (Su)

Stir fried okra and potato with onion, tomato and a touch of spice

Accompaniments

Cucumber & carrot raita (M), saffron pilau
tandoori naan & lachedar paratha (G, M)

Desserts

Holiday treat

75

Per Head

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VEGAN

FESTIVE GROUP SET MENU

Starters

Tandoori broccoli (Su)

Cashew nut paste, vegan cream, green cardamom and dry fenugreek leaves spiced clay oven roasted Broccoli florets

Tandoori butter fruit (G, Su)

Clay oven roasted avocado, lemon butter pearls

Masala mogo (Su)

Crispy fried cassava chips tossed in roasted spices

Palak patta chaat (Su)

British samphire and crispy battered baby spinach leaves with chilli, turmeric and fresh coriander

Palate cleanser

Blood orange sorbet (Su, So)

Mains

Bhindi masala (Su)

Stir fried okra with onion, tomato and a touch of spice

Baingan bhartha (Su)

Smoked aubergine with onion, cumin and peas

Jackfruit jalfrezi (N, Su)

Jackfruit tossed with bell peppers and onion tomato masala

Jeera aloo (Su)

Baby potato tossed in cumin and light spices

Accompaniments

Cucumber & carrot raita (Su), saffron pilau
tandoori roti (G)

Desserts

Holiday treat

75

Per Head

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

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