

 MADHU'S
AT
THE GROVE

NEW YEAR'S EVE MENU

NEW YEAR'S EVE MENU – NON-VEGETARIAN

AMUSE BOUCHE

Masala lentil dumpling with aam panna balloon (M, Su)

Creamy white lentil dumpling coated with sweet yoghurt and tamarind chutney

STARTERS

Lime seabass (F, M, Su, Mu)

Lime, tamarind and butter coated baked seabass served with lemon butter sauce

Charcoal roast herby lamb chops (M)

Robata grilled lamb chops infused with fresh herbs and spices

Pepper pesto parmesan murg tikka (M, N)

Cashew, parmesan cheese, fresh basil and herbs marinated clay oven roasted chicken morsels

SORBET

Elderflower sorbet (Su, So)

Purifies a palate in style

MAINS

Kadhai chicken (M, Su)

Chicken morsels simmered with rich onion tomato masala and bell peppers

Dum nariyali prawns (Su, Mu, G)

Curried and coconut flavoured prawns simmered in tender coconut

Saffron scented dum lamb biryani (M, Su, N, G)

Pot-sealed aromatic rice cooked together with lamb

ACCOMPANIMENT WITH

Madhu's dal makhni (M, Su)

Slow cooked black lentils braised with butter & tomato, flavoured with fenugreek & garlic, finished with cream.

Indian bread (G, M)

Garlic and herb naan

DESSERTS

New year's eve treat

95

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



NEW YEAR'S EVE MENU – VEGETARIAN

AMUSE BOUCHE

Masala lentil dumpling with aam panna balloon (M, Su)

Creamy white lentil dumpling coated with sweet yoghurt and tamarind chutney

STARTERS

Curried coconut pineapple (M, Su, G)

Chargrilled pineapple glazed with curry leaf and coconut

Narangi beetroot lollypop (M, N, Su)

Semolina coated masala beetroot lollypop, orange caramel, dipped in minted labneh mousse

Cheesy mirchi khumb (M, Su, G)

Smoked cheese-filled sweet pepper and mushroom, served with tomato and nigella seed relish

SORBET

Elderflower sorbet (Su, So)

Purifies a palate in style

MAINS

Kadhai paneer (M, N, Su)

Fresh malai paneer cooked with rich onion tomato masala and bell peppers

Dum nariyal subz (Su, Mu, N, G)

Seasonal vegetables simmered in tender coconut

Exotic vegetable masala dum pulao (M, N, Su)

Pot-sealed spiced masala rice cooked together Exotic vegetables

ACCOMPANIMENT WITH

Madhu's dal makhni (M, Su)

Slow cooked black lentils braised with butter & tomato, flavoured with fenugreek & garlic, finished with cream.

Indian bread (G, M)

Garlic and herb naan

DESSERTS

New year's eve treat

95

Per Head

Allergens: (F) Fish – (G) Gluten – (M) Milk – (E) Egg – (N) Nut – (Mu) Mustard – (Cr) Crustacean
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NEW YEAR'S EVE MENU – VEGAN

AMUSE BOUCHE

Masala lentil dumpling with aam panna balloon (Su)

Creamy white lentil dumpling coated with sweet vegan yoghurt and tamarind chutney

STARTERS

Tandoori avocado (N, Su, G)

Clay-oven-roasted avocado with lemon and vegan butter pearls.

Beetroot and mogo vada (Su)

Crispy spiced beetroot and cassava dumplings.

Curried coconut pineapple (Mu, Su)

Chargrilled pineapple glazed with curry leaf and coconut

SORBET

Elderflower sorbet (Su, So)

Purifies a palate in style

MAINS

Baingan ka bharta (Su)

Delicacy of slow cooked chargrilled aubergine mash, cooked with onion cumin and green peas

Dum nariyal subz (Su, Mu, N, G)

Seasonal vegetables simmered in tender coconut

Exotic vegetable masala dum pulao (N, Su)

Pot-sealed spiced masala rice cooked together Exotic vegetables

ACCOMPANIMENT WITH

Madhu's dal tadka (Su)

A comforting North Indian lentil dish made with slow-cooked yellow lentils, finished with a fragrant tempering of ghee, cumin, garlic, and spices

Indian bread (G, Su)

Garlic and herb roti

DESSERTS

New year's eve treat

95

Per Head

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

