



*M* MADHU'S

AT  
THE GROVE 



VALENTINE'S DAY MENU

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## NON-VEGETARIAN

### PRE-STARTER

#### Deconstructed Dhokla, Avocado Chutney, Raspberry & Mint Panna (Su)(Mu)

Steamed baked gram flour sponge cake, topped with avocado chutney and dipped in tangy raspberry and mint juice.

### STARTERS

#### Malabar Coastal Scallop (Mo)(Mu)(M)(Su)

Spiced grilled scallop, curried coconut Malabar sauce and coconut podi dust.

#### Tandoori Choux (G)(M)(N)(E)(Su)

Chicken tikka mousse filled choux pastry, mint basil cream cheese and tandoori mayo.

#### Venison Soti Boti (M)(N)(Su)

Slow-braised venison with Indian herbs and spices served with beetroot hummus and pine nuts.

### SORBET

#### Blood Orange Sorbet (Su)(So)

Purifies a palate in style

### MAINS

#### Makhani Royale (N)(M)(Su)

Clay oven roasted marinated stuffed chicken breast served with velvety makhani gravy.

#### Aromatic Prawn Biryani (Cr)(M)(Su)(N)

Saffron-scented prawns served with aromatic basmati rice and nuts.

### ACCOMPANIMENTS

#### Khurmi Cheese Naan (G)(M)(Su)

Tangy cherry tomato confit glazed clay oven baked flattened cheese bread.

### DESSERT

#### Raspberry Rose (G)(M)(E)(So)(F)

85 Per Person

If you have any allergies or dietary requirements, please speak to a member of staff prior to ordering.

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



# VALENTINE'S DAY MENU

## VEGETARIAN

### PRE-STARTER

#### Deconstructed Dhokla, Avocado Chutney, Raspberry & Mint Panna (Su)(Mu)

Steam baked gram flour sponge cake, topped with avocado chutney and dipped in tangy raspberry and mint juice.

### STARTERS

#### Mushroom Truffle Galouti Choux (G)(M)(N)(Su)(E)

Mushroom mince, tempered with fresh herbs and spices flavoured with Black Truffle.

#### Coco Pineapple Version 2.0 (Su)(Mu)(G)

Chargrilled pineapple filled with pineapple pachadi and coconut gel.

#### Crunchy Yoghurt Kebab (M)(N)(G)(Su)

Creamy yoghurt kebab coated with crunchy kataifi, beetroot hummus. A delightful Indian treat with a Middle Eastern twist!

### SORBET

#### Blood Orange Sorbet (Su)(So)

Purifies a palate in style

### MAINS

#### Saag Burrata (M)(Su)(Mu)

Creamy burrata served with spinach and mustard leaves purée tempered with Indian spices, and garlic confit.

#### Bombay Masala Pulao (M)(N)(Su)

Spiced masala rice cooked together with exotic vegetables and nuts.

### ACCOMPANIMENTS

#### Khurmi Cheese Naan (G)(M)(Su)

Tangy cherry tomato confit glazed clay oven baked flattened cheese bread.

### DESSERT

#### Raspberry Rose (G)(So)

85 Per Person

If you have any allergies or dietary requirements, please speak to a member of staff prior to ordering.

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



# VALENTINE'S DAY MENU

## VEGAN

### PRE-STARTER

#### Deconstructed Dhokla, Avocado Chutney, Raspberry & Mint Panna (Su)(Mu)

Steam baked gram flour sponge cake, topped with avocado chutney and dipped in tangy raspberry and mint juice.

### STARTERS

#### Tandoori Avocado (Su)

Clay oven roasted avocado, lemon and vegan butter pearls.

#### Coco Pineapple Version 2.0 (Su)(Mu)(G)

Chargrilled pineapple filled with pineapple pachadi and coconut gel.

#### Palak Patta Chaat (Su)

Crispy spinach leaves tossed with vegan sweet yoghurt and zesty tamarind chutney.

### SORBET

#### Blood Orange Sorbet (Su)(So)

Purifies a palate in style

### MAINS

#### Sarson Ka Saag (Su)(Mu)

Vegan cream cheese served with spinach and mustard leaves purée tempered with Indian spices, and garlic confit.

#### Bombay Masala Pulao (M)(N)(Su)

Spiced masala rice cooked together with exotic vegetables and nuts.

### ACCOMPANIMENTS

#### Tandoori Roti (G)

Pillowy whole wheat flatbread with a subtle smoky aroma.

### DESSERT

#### Raspberry Rose (G)(So)

85 Per Person

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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

