



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

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Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (Cr) Crustacean
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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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(So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts

