

*M.* MADHU'S

AT

THE GROVE 

CINEMA MENU

# KIDS MENU

## STARTERS

### Vegetarian

#### Malai Broccoli (M)

Broccoli marinated in cream cheese and grilled in a tandoor

### Vegan

#### Mogo (Ce)

Salted mogo chips

### Non-Vegetarian

#### Murgh Malai & Chips (M) (Ce)

Creamy marinated chicken breast grilled in tandoor

### Pescatarian

#### Fish Pops & Chips (F) (G)(Ce)

Tilapia fish pops with subtle hints of ajwain and lemon, served with French fries

## MAINS

### Vegetarian

#### Subzi Pasta

(G) (M) (Su)

Medley of tomato, sweetcorn, mushroom and peppers in creamy cheese sauce, flavoured with fenugreek

#### Paneer Makhni with Rice or Naan

(G) (M) (N) (Su)

Indian cottage cheese, simmered in tomato sauce, flavoured with fenugreek and finished with cream

### Non-Vegetarian

#### Chicken Spaghetti

(G) (M) (L) (Su)

Chicken flavoured with a touch of cumin and cardamom in a tomato coriander sauce

#### Murgh Makhni with Rice or Naan

(G) (M) (N) (Su)

Tandoor grilled chicken tikka, simmered in tomato sauce, flavoured with fenugreek and finished with cream

### Vegan

#### Aloo Broccoli Moilee with Rice or Roti

(Mu) (Su)

Potato and broccoli cooked in a mild coconut curry, flavoured with turmeric, ginger, mustard seeds and curry leaves

## DESSERTS

#### Two scoops of Sorbet (Su)

Mango, Lemon, Passion Fruit or Elderflower

#### Two scoops of Gelato

Vanilla (G) (M) (E), Chocolate (G) (M) (E),

Strawberry (G) (M) (E) or Pistachio (G) (M) (N) (E)

or

Chocolate Brownie (G) (E) (M) (N) (L) (Su) (So)

Served with Raspberry  
and a scoop of Vanilla Gelato

## DRINKS

#### Still Juices

Orange, Apple, Guava, Lychee,

Passion Fruit, Mango,

Pineapple, Cranberry

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

# VEGETARIAN

## Selection of Poppadoms with Chutneys

(G) (Su) (Mu)

## Glass of Prosecco

## STARTERS

### Achari Paneer Tikka, Mango Shaslik

(M) (Su) (Mu)

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

### Masala Mogo

(Su)

Crispy fried cassava chips tossed in roasted spices

### Palak Patta Chaat

(M) (Su)

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

## MAINS

### Royal Thali: Dal Makhni, Saag Paneer, Baigan Bharta, Aloo Bhindi Masala, Mutter Pilau, Tandoori Naan, Carrot & Cucumber Raita

(G) (M) (Su) (Mu)

Madhu's Royal Thali was commissioned and produced for the first ever Asian event, by Madhu's at Windsor Castle, for HRH King Charles III

## DESSERT

### Roasted Cardamom Raspberry Parfait

(M) (N) (Su)

Please speak to your server regarding any allergy concerns.  
Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (Cr) Crustacean  
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# NON-VEGETARIAN

## Selection of Poppadoms with Chutneys

(G) (Su) (Mu)

## Glass of Prosecco

## STARTERS

### Tandoori Salmon

(M) (F) (Su)

Spiced marinated fillets of Scottish salmon in a dill marinade with mango salsa

### Murgh Malai Tikka

(M) (Su)

Chicken breast, lightly spiced with a creamy marinade, chargrilled on the robata

### Robata Lamb Chop

(M) (Su)

New Zealand lamb chop, marinated in ginger and aromatic spices

## MAINS

### Royal Thali: Dal Makhni, Baigan Bharta, Masaledar Kuku Prawn Moilee, Mutter Pilau, Tandoori Naan, Carrot & Cucumber Raita

(M) (Su) (G) (Cr) (Mu)

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## DESSERT

### Roasted Cardamom Raspberry Parfait

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# VEGAN

## Selection of Poppadoms with Chutneys

(G) (Su) (Mu)

## Glass of Prosecco

## STARTERS

### Asparagus Choma

(Su)

British asparagus spiced with chilli and lemon, grilled on the robata

### Veg Samosa

(G) (Su)

A Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas. Served with tamarind chutney

### Palak Patta Chaat

(Su)

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

## MAINS

### Royal Thali: Chana Masala, Aloo Bhindi Masala, Tarka Chana Dal Baigan Bharta, Tandoori Roti, Mutter Pilau, Vegan Raita

(Su) (G) (Mu) (So)

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## DESSERT

### Roasted Cardamom Raspberry Parfait

(N) (Su)

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