

*M.* MADHU'S

AT

THE GROVE 

GROUP SET MENU

# NON-VEGETARIAN

## STARTERS

### Chicken Tikka (M)(Su)

Spiced chicken thigh, chargrilled on the robata.

### Robata Chops (M)

Lamb chops, marinated in ginger and aromatic spices.

### Tandoori Paneer Tikka (M)

Paneer marinated in chilli, turmeric and yoghurt.

### Palak Patta Chaat (M)(Su)

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

## PALATE CLEANSER

### Lime & Lemon Sorbet (So)(Su)

## MAINS

### Murg Makhni (M)(N)(Su)

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

### Saag Gosht (M)(Su)(Mu)

A classic dish of slow-cooked lamb leg and robust spices blended with fresh mustard and spinach leaves.

### 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)

### Mutter Pillau Rice (Su)

### Tandoori Naan (G)(M)

### Lachedar Paratha (G)(M)

## DESSERTS

### Gajar Ka Halwa (M)(Su)

### Badam Kulfi (M)(N)

£75<sub>PP</sub>

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 or more are required to order from the set menu.

\* All dishes are medium spiced. Please inform your server of any specific requirements.

\* Please inform your order taker of any allergy or special dietary requirements before placing your order.

\* Please note that we do work in an environment that handles numerous ingredients and allergens.

\*We do not apply a service charge; menu prices are fully inclusive.



# VEGETARIAN

## STARTERS

### 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.

### Tandoori Paneer Tikka (M)

Paneer marinated in chilli, turmeric and yoghurt.

### Palak Patta Chaat (M)(Su)

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

## PALATE CLEANSER

### Lime & Lemon Sorbet (So)(Su)

## MAINS

### Baingan Bharta (Su)

Smoked aubergine with onion, cumin and peas.

### Punjabi Kadi (M)(Su)

Vegetable dumpling in turmeric-flavoured yoghurt sauce.

### 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)

### Mutter Pillau Rice (Su)

### Tandoori Naan (G)(M)

### Lachedar Paratha (G)(M)

## DESSERTS

### Gajar Ka Halwa (M)(Su)

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# VEGAN

## STARTERS

### Chilli Garlic Mushroom <sup>(G)(Su)(So)</sup>

Chilli-flavoured baby mushrooms with peppers.

### Masala Mogo <sup>(Su)</sup>

Crispy fried cassava chips tossed in roasted spices.

### Achari Gobi <sup>(Su)</sup>

Grilled cauliflower, marinated in Indian pickling spices.

### Palak Patta Chaat <sup>(Su)</sup>

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

## PALATE CLEANSER

### Lime & Lemon Sorbet <sup>(So)(Su)</sup>

## MAINS

### Bhindi Masala <sup>(Su)</sup>

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

### Baingan Bharta <sup>(Su)</sup>

Smoked aubergine with onion, cumin and peas.

### Mixed Veg Jalfrezi <sup>(Su)</sup>

Vegetables cooked with ginger, cumin, onion and chilli.

### Jeera Aloo <sup>(Su)</sup>

Baby potatoes tossed in cumin and light spices.

## ACCOMPANIMENTS

### Cucumber & Carrot Raita <sup>(So)</sup>

### Mutter Pillau Rice <sup>(Su)</sup>

### Tandoori Roti <sup>(G)</sup>

## DESSERTS

### Chocolate Macaron & Coconut cardamom cake

<sup>(G)(N)(Su)</sup>

£75<sub>PP</sub>

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