

 MADHU'S

AT

THE GROVE 

DIWALI MENU



NON-VEGETARIAN

PRE-STARTER

Shiso Leaf and Spinach Chaat (M) (Su) (G)

Crisp shiso and spinach leaves with sweet yoghurt, tamarind, tomato and mint chutney mousse

STARTERS

Robata Butter Chicken Chops (M) (Su) (N)

Marinated chicken thighs on the bone, chargrilled on the robata and smothered with makhni sauce

Ragda Boti with Chur-Chur Naan (M) (Su) (G)

Rich Indian-spiced tender lamb morsels served with onion and cherry tomato chutney on multi-layered garlic and herb naan

Tandoori Salmon with Herbed Greek Yoghurt and Caviar (M) (F) (Su) (G)

Chargrilled salmon served with herbed Greek yoghurt and salmon caviar

SORBET

Passion Fruit Sorbet (Su) (So)

MID-MEALS

Karahi Murg (M) (Su) (Mu)

Wok-cooked British chicken with peppers, onions, tomatoes and freshly roasted spices

Saag Gosht (M) (Mu) (Su)

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

Prawn Moilee (Cr) (Mu) (Su) (G)

King prawns in a creamy coconut curry with mustard seeds and curry leaves

Madhu's Dal Tadka (Su)

Split yellow lentils, turmeric, garlic, cumin and red chilli

ACCOMPANIED WITH

Green Peas Pilau (M) (Su)

Butter Naan (G) (M) (Su)

DESSERT

Mango Malai Mess

(M) (G) (E) (Su) (So)(N)

Angoori ras malai, mango, meringue, vanilla ice cream, rabri cream and mango coulis

— £75 pp —

VEGETARIAN

PRE-STARTER

Shiso Leaf and Spinach Chaat (M) (Su) (G)

Crisp shiso and spinach leaves with sweet yoghurt, tamarind, tomato and mint chutney mousse

STARTERS

Chilli Soy Royale (So) (M) (Su)

Soy chunks tossed in a rich chilli-garlic sauce

Tropical Paneer Tikka Skewers (M) (Su) (G) (N)

Pan-seared Indian cheese, pickled and marinated, served with mango and pineapple skewers

100 Karat Golden Beetroot Kabab (So) (Su) (M) (N) (G)

Shallow-fried golden beetroot kabab with mint, coriander and Indian spices

SORBET

Passion Fruit Sorbet (Su) (So)

MID-MEALS

Shaam Savera (M) (Su) (N) (G)

Indian cheese and spinach kofta with a velvety makhni sauce

Baingan Bharta (Su)

Char-smoked aubergine mash, cooked with onion, cumin and green peas

Bhindi Masala (Su)

Fried okra, onions, roasted cumin and a blend of spices

Madhu's Dal Tadka (Su)

Split yellow lentils, turmeric, garlic, cumin and red chilli

ACCOMPANIED WITH

Green Peas Pilau (M) (Su)

Butter Naan (G) (M) (Su)

DESSERT

Mango Malai Mess

(M) (G) (E) (Su) (So)(N)

Angoori ras malai, mango, meringue, vanilla ice cream, rabri cream and mango coulis

— £75 pp —

VEGAN

PRE-STARTER

Shiso Leaf and Spinach Chaat (Su) (G)

Crisp shiso and spinach leaves with sweet vegan yoghurt, tamarind, tomato and mint chutney mousse

STARTERS

Chilli Soy Royale (So) (Su)

Wok-tossed soy bites with spicy chilli sauce, spring onions and bullet chillies

Achari Gobhi (Su) (Mu)

Robata-charred cauliflower steak marinated in pickling spices

100 Karat Golden Beetroot Kabab (So) (Su) (N) (G)

Shallow-fried golden beetroot kabab with mint, coriander, nuts and Indian spices

SORBET

Passion Fruit Sorbet (Su) (So)

MID-MEALS

Vegetable Moilee (Mu) (Su)

Seasonal vegetables simmered with curry leaves and coconut milk

Baingan Bharta (Su)

Char-smoked aubergine mash, cooked with onion, cumin and green peas

Bhindi Masala (Su)

Fried okra, onions, roasted cumin and a blend of spices

Madhu's Dal Tadka (Su)

Split yellow lentils, turmeric, garlic, cumin and red chilli

ACCOMPANIED WITH

Green Peas Pilau (Su)

Roti (G)

DESSERT

Chef's Special

— £75 pp —