



M. MADHU'S

AT

THE GROVE 

NEW YEAR'S EVE MENU

NON-VEGETARIAN

PRE-STARTER

Burrata Chaat (M) (Su)

Creamy burrata · crisp chaat textures · tamarind · mint · tangy Indian spices

STARTERS

Mint & Coriander Chicken Chop (M) (Su)

Charred chicken chop · fresh mint · coriander · cheese · aromatic Indian spices

Lime Seabass (F) (M) (Mu) (Su)

Baked seabass · lime · tamarind · butter · lemon-butter sauce

Robata-Grilled Herby Lamb Chops (M)

Robata-grilled lamb chops · fresh herbs · aromatic spices · smoky finish

SORBET

Elderflower (So) (Su)

Elderflower · citrus freshness · clean floral finish

MAINS

Truffle Chicken Korma (M) (N) (Su)

Tender chicken · delicate korma sauce · truffle · warm aromatic spices

Nargisi Kofta (E) (M) (Su)

Quail egg wrapped in spiced lamb mince · slow-cooked velvety gravy

Malabar-Style Prawn Curry (Cr) (Mu) (Su)

Prawns · coconut · coastal spices · curry leaf · tender coconut

ACCOMPANIMENTS

Madhu's Dal Makhni (M) (Su)

Green Peas Pulao (Su)

Cranberry Naan (G) (M) (Su)

DESSERT

New Year's Eve Dessert

95^{PP}

Please speak to your server regarding any allergy concerns.

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

PRE-STARTER

Burrata Chaat (M) (Su)

Creamy burrata · crisp chaat textures · tamarind · mint · tangy Indian spices

STARTERS

Mint & Coriander Paneer Tikka (M) (Su)

Charred paneer · mint · coriander · ginger · aromatic tandoori spices

Curried Coconut Pineapple (Mu) (Su)

Char-grilled pineapple · coconut · curry leaf · gentle spice glaze

Robata-Grilled Portobello Mushroom (M) (Su) (G)

Smoky portobello · roasted red pepper sauce · mint yoghurt mousse

SORBET

Elderflower Sorbet (So) (Su)

Elderflower · citrus freshness · clean floral finish

MAINS

Truffle Paneer Korma (M) (N) (Su)

Malai paneer · silky korma sauce · truffle · aromatic spices

Bhagare Baingan (Mu) (P) (Su)

Baby aubergine · roasted peanut · coconut · tamarind
mustard seeds · curry leaves · tempered spices

Methi Gobhi (Su)

Cauliflower · fresh fenugreek · onion tomato masala · warming Indian spices

ACCOMPANIMENTS

Madhu's Dal Makhni (M) (Su)

Green Peas Pulao (Su)

Cranberry Naan (G) (M) (Su)

DESSERT

New Year's Eve Dessert

95^{PP}

Please speak to your server regarding any allergy concerns.

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

VEGAN

PRE-STARTER

Masala Lentil Dumpling (Su)

Soft lentil dumpling · vegan yoghurt · tamarind chutney · roasted spices

STARTERS

Asparagus choma (Su)

British asparagus spiced with chilli and lemon · vegan mint yoghurt

Curried Coconut Pineapple (Mu) (Su)

Char-grilled pineapple · coconut · curry leaf · gentle spice glaze

Robata-Grilled Portobello Mushroom (Su) (G)

Smoky portobello · roasted red pepper sauce · vegan mint yoghurt

SORBET

Elderflower Sorbet (So) (Su)

Elderflower · citrus freshness · clean floral finish

MAINS

Methi Gobhi (Su)

Cauliflower · fresh fenugreek · onion tomato masala · warming Indian spices

Bhagare Baingan (Mu) (P) (Su)

Baby aubergine · roasted peanut · coconut · tamarind
mustard seeds · curry leaves · tempered spices

Sarson Ka Saag (Mu) (Su)

Slow-cooked mustard greens · ginger · garlic · traditional Punjabi spices

ACCOMPANIMENTS

Madhu's Tadka Dal (Su)

Green Peas Pulao (Su)

Cranberry Tandoori Roti (G) (Su)

DESSERT

New Year's Eve Dessert

95^{PP}

Please speak to your server regarding any allergy concerns.

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