

MADHU'S

AT

THE GROVE

CHRISTMAS MENU

NON-VEGETARIAN

AMUSE-BOUCHE

Silky Dahi Bhalla Mousse (M) (Su)

A light, airy interpretation of the classic yoghurt chaat, balancing gentle spice and cooling freshness.

STARTERS

Tandoori Jhinga (Cr) (M) (Mu) (Su)

Charred tiger prawn marinated with Kashmiri chilli, hung curd and aromatic Indian spices.

Lamb Galouti Kebab (M) (G) (N) (Su)

Lucknow-inspired, delicately spiced, melt-in-the-mouth lamb kebab, pan-seared and served with a soft saffron blini.

Parmesan & Truffle Chicken Tikka (M) (N) (Su)

Clay-oven roasted chicken with cashews, Parmesan, truffle and aromatic herbs.

SORBET

Blood Orange Sorbet (So) (Su)

Bright blood orange sorbet for a clean, refreshing pause between courses.

MAINS

Kashmiri Saffron Chicken (M) (N) (Su)

Tender chicken in a refined Kashmiri-style sauce with saffron, fennel and green cardamom, warming spice and nutty richness.

Boozi Bafu (M) (Su)

British spring lamb chops cooked in our signature Kenyan family sauce.

Malabar Fish Curry (F) (Mu) (Su)

Fish in a fragrant coastal Malabar curry, layered with warming spice and a gently aromatic finish.

ACCOMPANIMENTS

Traditional Turkey Biryani (M) (N) (Su)

Herb- and spice-marinated turkey cooked with saffron-scented aromatic basmati rice.

Madhu's Dal Makhni (M) (Su)

Slow-cooked black lentils finished to a rich, creamy consistency – a Madhu's signature.

Truffle Naan (G) (M) (Su)

Fresh tandoor-baked naan with a luxurious truffle finish.

DESSERTS

Saffron Milk Cake (G) (M) (N)

Delicate saffron sponge soaked in fragrant milk and cardamom.

85 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

AMUSE-BOUCHE

Silky Dahi Bhalla Mousse (M) (Su)

A light, airy interpretation of the classic yoghurt chaat, balancing gentle spice and cooling freshness.

STARTERS

Parmesan & Truffle Paneer Tikka (M) (Su)

Charred paneer with Parmesan, truffle and aromatic spice, finished with a delicate smoky note.

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

Smoky Portobello mushroom from the robata, paired with red pepper sauce and mint-yoghurt mousse.

Hara Bhara Kebab (G) (M) (Su)

Spinach, green pea and chickpea kebab with cheese and aromatic Indian spices.

SORBET

Blood Orange Sorbet (So) (Su)

Bright blood orange sorbet for a clean, refreshing pause between courses.

MAINS

Saag Burrata (Mu) (M) (Su)

Silky spiced greens paired with creamy burrata for a modern interpretation of saag.

Aloo Raviya (Su)

A refined potato preparation inspired by traditional Indian flavours and contemporary plating.

Asparagus & Broccoli Moilee (Mu) (Su)

Asparagus and broccoli in a delicate, fragrant coastal-style moilee.

ACCOMPANIMENTS

Caramelised Onion & Saffron Pulao (M) (N) (Su)

Saffron-scented basmati rice with mixed nuts and sweet caramelised onion.

Madhu's Dal Makhni (M) (Su)

Slow-cooked black lentils finished to a rich, creamy consistency – a Madhu's signature.

Truffle Naan (G) (M) (Su)

Fresh tandoor-baked naan with a luxurious truffle finish.

DESSERTS

Saffron Milk Cake (G) (M) (N)

Delicate saffron sponge soaked in fragrant milk and cardamom.

85 PP

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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

AMUSE-BOUCHE

Silky Dahi Bhalla Mousse (So) (Su)

A vegan, light and airy interpretation of the classic yoghurt chaat, balancing gentle spice with cooling freshness.

STARTERS

Asparagus Choma (Su)

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

Hara Bhara Kebab (N) (Su)

Spinach and green pea kebabs filled with mixed nuts and vegan cheese, gently spiced and griddled.

Robata-Grilled Portobello Mushroom (G) (Su)

Smoky Portobello mushroom from the robata with a vibrant red pepper accompaniment.

SORBET

Blood Orange Sorbet (So) (Su)

Bright blood orange sorbet for a clean, refreshing pause between courses.

MAINS

Sarson Ka Saag (Mu) (Su)

Slow-cooked mustard greens with warming spices, presented with a clean modern finish.

Aloo Raviya (Su)

A refined potato preparation inspired by traditional Indian flavours and contemporary plating.

Asparagus & Broccoli Moilee (Mu) (Su)

Asparagus and broccoli in a delicate, fragrant coastal-style moilee.

ACCOMPANIMENTS

Caramelised Onion & Saffron Pulao (N) (Su)

Saffron-scented basmati rice with mixed nuts and sweet caramelised onion.

Madhu's Dal Tadka (Su)

Chana dal tempered with garlic and dried chilli for a warm, aromatic finish.

Truffle Tandoori Roti (G) (Su)

Traditional whole-wheat flatbread baked in the tandoor with a luxurious truffle finish.

DESSERTS

Rose & Pistachio Grand Cru (G) (N) (Su) (So)

Rose chantily, roasted pistachio, chocolate brownie

85 PP

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