

MADHU'S

AT

THE GROVE

CHRISTMAS GROUP SET MENU

NON-VEGETARIAN

STARTERS

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

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

Robata Chops (M) (Su)

Lamb chops, marinated in ginger and aromatic spices.

Tandoori Paneer Tikka (M) (Su)

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.

SORBET

Blood Orange Sorbet (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.

Saag Gosht (M) (Su) (Mu)

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

Madhu's Dal Makhni (M) (Su)

Slow cooked black lentils in butter and tomato, flavoured
with fenugreek and garlic and finished with cream.

Aloo Raviya (Su)

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

ACCOMPANIMENTS

Caramelised Onion and Saffron Pulao (Su)

Tandoori Naan and Lachedar Paratha (M) (G)

Cucumber and Carrot Raita (M)

DESSERTS

Mango Kulfi and Gajar Halwa (G) (M) (N)

Mango kulfi and traditional slow-cooked carrot halwa,
finished with aromatic cardamom and nuts.

75 PP

Please note that parties of eight guests or more will be offered our group set menu or tasting menu.

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

STARTERS

Tandoori Paneer Tikka (M) (Su)

Paneer marinated in chilli,
turmeric and yoghurt.

Vegetable Samosa (G) (Su)

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

Mock Chilli Royale (M) (G) (So) (Su)

Soy chunks tossed in a rich
chilli-garlic sauce.

Palak Patta Chaat (M) (Su)

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

SORBET

Blood Orange Sorbet (Su)

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

MAINS

Asparagus and Broccoli Moilee (Mu) (Su)

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

Aloo Raviya (Su)

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

Madhu's Dal Makhni (M) (Su)

slow-cooked black lentils in butter and tomato, flavoured
with fenugreek and garlic and finished with cream.

Saag Paneer (Mu) (Su) (M)

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

ACCOMPANIMENTS

Caramelised Onion and Saffron Pulao (G)

Tandoori Naan and Lachedar Paratha (M) (G)

Cucumber and Carrot Raita (M)

DESSERTS

Mango Kulfi and Gajar Halwa (M) (N)

Mango kulfi and traditional slow-cooked carrot halwa,
finished with aromatic cardamom and nuts.

75 PP

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VEGAN

STARTERS

Robata-Grilled Portobello Mushroom (G) (Su)

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

Hara Bhara Kebab (N) (Su)

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

Masala Mogo (Su)

Crispy fried cassava chips
tossed in roasted spices.

Palak Patta Chaat (Su)

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

SORBET

Blood Orange Sorbet (Su)

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

MAINS

Asparagus and Broccoli Moilee (Mu) (Su)

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

Aloo Raviya (Su)

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

Tarka Channa Dal (Su)

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

Bhindi Masala (Su)

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

ACCOMPANIMENTS

Caramelised Onion and Saffron Pulao (G)

Tandoori Roti (G)

Cucumber and Carrot Vegan Raita (So)

DESSERTS

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

Rose chantily, roasted pistachio,
chocolate brownie

75 PP

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