

The background features a delicate, golden-toned illustration of grapevines with clusters of grapes and a small bird perched on a branch. The overall aesthetic is elegant and natural.

M. MADHU'S

AT

THE GROVE 

FINANCIAL TIMES TASTING MENUS

M.

FINANCIAL TIMES
VEGETARIAN TASTING MENU

Glass of Laurent Perrier Heritage

1ST COURSE

Avocado & Mango Chutney with Selection of Poppadoms (G) (Su) (Mu)

2ND COURSE

Veg Pinwheel, Palak Patta Chaat & Aloo Tikki (G) (M) (Mu)

Potatoes & green pea puff, crispy battered samphire & spinach, potato pattie.

3RD COURSE

Edamame Shami Kebab, Chilli Paneer & Achari Gobhi (G) (M) (So) (Su) (Ce) (Mu)

Edmame pattie, Indian cottage cheese in ginger garlic, pickled cauliflower florets.

4TH COURSE

Mango Sorbet

5TH COURSE

**Royal Thali: Dal Makhani, Saag Corn, Punjabi Kadhi, Kadai Paneer, Raita,
Pilau Rice, Pickle, Salad & Mini Tandoori Naan** (G) (M) (So) (Su) (Mu)

Madhu's Royal Thali was commissioned and produced for the first ever Asian catered event by Madhu's at Windsor castle for HRH King Charles

6TH COURSE

Dessert

Pistachio Barfi cake (G) (M) (So) (N) (Su)

Light moist pistachio sponge, enriched with raspberries, rose and cardamon cream.
Served with quenelle of Mango Kulfi.

£60.00 Supplement for wine pairing tasting menu

£80.00 PER PERSON



FT Weekend

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (C) Crustacean - (So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame

Please note - A discretionary 12.5% service charge will be added to your bill.



FINANCIAL TIMES
VEGAN TASTING MENU

Glass of Laurent Perrier Heritage

1ST COURSE

Avocado & Mango Chutney with Selection of Poppadoms (G) (Su) (Mu)

2ND COURSE

Mini Samosa, Palak Patta Chaat & Aloo Tikki (G) (Mu)

Spiced potatoes & peas, crispy battered samphire & spinach, potato pattie.

3RD COURSE

Broccoli Tikki, Sweet Potato Choma & Achari Ghobi (Su) (Mu) (So)

Broccoli pattie, chilli & lemon sweet potato, pickled cauliflower florets.

4TH COURSE

Mango Sorbet

5TH COURSE

Royal Thali: Channa Masala, Aloo Bhindi, Tarka Channa Dal, Matar Mushroom, Raita,

Pilau Rice, Pickle, Salad and Mini Tandoori Roti (G) (Su) (Mu)

Madhu's Royal Thali was commissioned and produced for the first ever Asian catered event by Madhu's at Windsor castle for HRH King Charles

6TH COURSE

Dessert

Jalebi Caviar with Vegan Cream (G) (N)

£60.00 Supplement for wine pairing tasting menu

£80.00 PER PERSON



FT Weekend

Allergens: (F) Fish – (G) Gluten – (M) Milk – (E) Egg – (N) Nut – (Mu) Mustard – (C) Crustacean – (So) Soya – (Su) Sulphur – (Mo) Molluscs – (Se) Sesame

Please note – A discretionary 12.5% service charge will be added to your bill.



FINANCIAL TIMES

NON - VEGETARIAN TASTING MENU

Glass of Laurent Perrier Heritage

1ST COURSE

Avocado & Mango Chutney with Selection of Poppadoms (G) (Su) (Mu)

2ND COURSE

Tandoori Salmon, Wasabi Prawns & Lasooni Scallops (F) (Cr) (M) (Mo) (Su)

Succulent grilled salmon, prawns drizzled with wasabi mayonnaise & garlic flavoured queen scallop.

3RD COURSE

Murgh Malai, Robata Chops & Seekh Kebab (M) (Su)

Chargrilled creamy chicken, robata grilled tender lamb chops, mini lamb skewers.

4TH COURSE

Mango Sorbet

5TH COURSE

Royal Thali: Murgh Makhani, Laal Maas, Saag Corn, Dal Makhani, Raita, Pilau Rice, Pickle, Salad & Mini Tandoori Naan (G) (M) (Su) (Mu) (N)

Madhu's Royal Thali was commissioned and produced for the first ever Asian catered event by Madhu's at Windsor castle for HRH King Charles

6TH COURSE

Dessert

Pistachio Barfi cake (G) (M) (So) (N) (Su)

Light moist pistachio sponge, enriched with raspberries, rose and cardamon cream.
Served with quenelle of Mango Kulfi.

£60.00 Supplement for wine pairing tasting menu
£80.00 PER PERSON



FT Weekend

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (C) Crustacean - (So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame

Please note - A discretionary 12.5% service charge will be added to your bill.

