



M. MADHU'S
AT
THE GROVE 

GROUP SET MENUS

“ As part of our commitment to transparent pricing, we do not add a service charge on your final bill. The price you see on the Menu is the price you pay ”

NON-VEGETARIAN

GROUP SET MENU

£75 PER PERSON

STARTERS

Chicken Tikka (M) (Su)

Spiced chicken thigh, chargrilled on the robata.

Robata Chops (M)

Lamb chops, marinated in ginger and aromatic spices.

Tandoori Paneer Tikka (M)

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.

PALATE CLEANSER

Lime & Lemon Sorbet

MAINS

Murg Makhni (M) (N) (Su)

Tandoori grilled chicken tikka, simmered in tomato sauce, flavoured with fenugreek and finished with cream.

Saag Gosht (M) (Su) (Mu)

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

Dal Makhni (M) (Su)

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

Aloo Bhindi Masala (Su)

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

Accompaniments

Cucumber & Carrot Raita (M), Mutter Pillau Rice, Tandoori Naan & Lachedar Paratha (G) (M)

DESSERTS

Gajar ka Halwa & Badam Kulfi (M) (N)

Tilda

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

* Group of 8 people and more are required to order set menu.

* All dishes are medium spiced. Please inform your server for any specific requirements.

* Please inform your order taker of any allergy or special dietary requirements before placing your order.

* Please note that we do work in an environment that handles numerous ingredients and allergens.

*The price includes VAT.



“ As part of our commitment to transparent pricing, we do not add a service charge on your final bill. The price you see on the Menu is the price you pay ”

VEGETARIAN

GROUP SET MENU

£75 PER PERSON

STARTERS

Tandoori Paneer Tikka (M)

Paneer marinated in chilli, turmeric and yoghurt.

Vegetable Samosa (G) (Su) (Se)

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

Palak Patta Chaat (M) (Su)

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

Masala Mogo (Su)

Crispy fried cassava chips tossed in roasted spices.

PALATE CLEANSER

Lime & Lemon Sorbet

MAINS

Baingan Bhartha (Su)

Smoked aubergine with onion, cumin and peas.

Punjabi Kadi (M) (Su)

Vegetable dumpling in turmeric flavoured yogurt sauce.

Dal Makhni (M) (Su)

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

Aloo Bhindi Masala (Su)

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

Accompaniments

Cucumber & Carrot Raita (M), Mutter Pillau Rice, Tandoori Naan & Lachedar Paratha (G) (M)

DESSERTS

Gajar ka Halwa & Badam Kulfi (M) (N)

Tilda

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

* Group of 8 people and more are required to order set menu.

* All dishes are medium spiced. Please inform your server for any specific requirements.

* Please inform your order taker of any allergy or special dietary requirements before placing your order.

* Please note that we do work in an environment that handles numerous ingredients and allergens.

*The price includes VAT.



“ As part of our commitment to transparent pricing, we do not add a service charge on your final bill. The price you see on the Menu is the price you pay ”

VEGAN

GROUP SET MENU

£75 PER PERSON

STARTERS

Palak Patta Chaat (Su)

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

Masala Mogo (Su)

Crispy fried cassava chips tossed in roasted spices.

Chilli Garlic Mushroom (G) (Su) (So)

Chilli flavoured baby mushrooms with peppers.

Achari Gobi (Su)

Grilled cauliflower, marinated in Indian pickling spices.

PALATE CLEANSER

Lime & Lemon Sorbet

MAINS

Bhindi Masala (Su)

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

Baingan Bhartha (Su)

Smoked aubergine with onion, cumin and peas.

Mixed Veg Jalfrezy (Su)

Vegetables cooked with ginger, cumin, onion and chilli.

Jeera Aloo (Su)

Baby potato tossed in cumin and light species

Accompaniments

Cucumber & Carrot Raita, Mutter Pillau Rice & Tandoori Roti ^(G)

DESSERTS

Chocolate & Raspberry Tart &

Mango & Passion cheesecake (G) (N)

Tilda

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

* Group of 8 people and more are required to order set menu.

* All dishes are medium spiced. Please inform your server for any specific requirements.

* Please inform your order taker of any allergy or special dietary requirements before placing your order.

* Please note that we do work in an environment that handles numerous ingredients and allergens.

*The price includes VAT.

