



M. MADHU'S

AT

THE GROVE 

NEW YEAR'S EVE SET MENUS

M.

NON-VEGETARIAN

NEW YEAR'S EVE SET MENU

Starters

Chilli Garlic Prawns (Cr) (M) (Ce) (Su)

King prawns stir fried with garlic, red chillies and touch of lime.

Robata Chops (M)

Lamb chops, marinated in ginger & aromatic spices.

Murgh Tikka (M)

Traditionally spiced & marinated chicken thigh, chargrilled on the robata.

Amritsari Machi (F) (Su)

Tilapia in ajwain spiced batter.

Sorbet

Lime & lemon palate cleanser

Main Course

Murgh Makhni (M) (N) (Su)

Our house favourite of tandoori grilled chicken tikkas, simmered in buttery fresh tomato sauce, flavoured with fenugreek & finished with cream.

Laal Maas (M) (Su)

A hot and spicy preparation of lamb in chillies and yoghurt, flavoured with garlic.

Sea Bass Moilee (F) (Mu) (Su)

Seabass braised in a creamy coconut curry mildly spiced with fresh turmeric, ginger, mustard seeds and curry leaves.

Madhu's Makhni Dal (M) (Su)

Slow cooked black lentils braised with butter & tomato, flavoured with fenugreek & garlic, finished with cream.

Bread Basket (M) (G) **& Pillau Rice**

Dessert

Mille- Feuille (G) (M) (N)

Pistachio ganache, cardamom cream, strawberries and mango.

90

per head

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

"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

NEW YEAR'S EVE SET MENU

Starters

Paneer Tikka (M) (Su)

Indian cottage cheese marinated in chilli, turmeric and yoghurt.

Broccoli Tikki

Pan fried spiced broccoli and potato patties.

Achari Gobi (Su) (Mu)

Grilled cauliflower, marinated in Indian pickling spices.

Palak Patta Chaat (M) (Su)

Samphire & crispy battered baby spinach leaves with chilli, fresh coriander, dressed with sweet spiced yogurt and chutneys

Sorbet

Lime & lemon palate cleanser

Main Course

Karahi Paneer (M) (Su)

A classic dish of stir-fried cottage cheese with peppers and onions in a wholesome masala sauce.

Saag Corn (M) (Mu) (Su)

Sweet corn cooked with fresh young spinach puree.

Aloo Ravaiya (Su)

Another Madhu's speciality, baby aubergine stuffed with roasted spices & new potatoes, slow baked.

Madhu's Makhni Dal (M) (Su)

Slow cooked black lentils braised with butter & tomato, flavoured with fenugreek & garlic, finished with cream.

Bread Basket (M) (G) & **Pillau Rice**

Dessert

Mille- Feuille (G) (M) (N)

Pistachio ganache, cardamom cream, strawberries and mango.

90

per head

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

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VEGAN

NEW YEAR'S EVE SET MENU

Starters

Broccoli Tikki

Pan fried spiced broccoli and potato patties.

Chilli Garlic Mogo (Su)

Crispy fried cassava chips tossed in spices with roasted garlic and chilli.

Vegetable Samosa (G) (Su) (Se)

A Punjabi favourite of crisp flaky pastry filled with spiced potatoes & peas.

Palak Patta Chaat (Su)

Samphire & crispy battered baby spinach leaves with chilli, turmeric & fresh coriander, sweet spiced yogurt dressed with chutneys.

Sorbet

Lime & lemon palate cleanser

Main Course

Saag Corn Makhana (Mu) (Su)

Sweet corn & lotus seed cooked with fresh young spinach paste.

Soya Chaap Nihari (G) (L) (So)

Soya cooked with onions, saffron sauce and whole spices.

Aloo Ravaiya (Su)

Another Madhu's speciality, baby aubergine stuffed with roasted spices & new potatoes, slow baked.

Tadka Dal (Su)

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

Tandoori Roti (M) (G) & Pillau Rice

Dessert

Mille- Feuille (G) (N)

Vegan pistachio cream, cardamom cream, strawberries and mango.

90

per head

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

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