

 MADHU'S
AT
THE GROVE

FESTIVE GROUP SET MENU



NON-VEGETARIAN FESTIVE GROUP SET MENU

Starters

Murgh tikka (M, Su)

Spiced chicken thigh, chargrilled on the robata

Robata chops (M)

Lamb chops, marinated in ginger and aromatic spices

Achari paneer tikka with pineapple shaslik (M, Su, N)

Hung curd, Indian spices and Pickle flavour chargrilled
malai paneer, spiced chargrilled pineapple

Palak patta chaat (M, Su)

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

Palate cleanser

Blood orange sorbet (Su, So)

Mains

Pakshew chicken curry (M, Su, N)

Northern Thai-indo inspired whole spice braised, cilantro,
kaffir lime leaves and coconut flavored chicken curry

Rogan josh (M, Su)

The classic lamb curry of Kashmir. British lamb dices,
slowly braised with a multitude of spices

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), saffron pilau
tandoori naan & lachedar paratha (G, M)

Desserts

Holiday treat

75

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

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.

VEGETARIAN FESTIVE GROUP SET MENU

Starters

Achari paneer tikka with pineapple shaslik (M, Su, N)

Hung curd, Indian spices and Pickle flavour chargrilled
malai paneer, spiced chargrilled pineapple

Vegatable samosa (G, Su, Se)

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

Masala mogo (Su)

Crispy fried cassava chips tossed in roasted spices.

Palak patta chaat (M, Su)

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

Palate cleanser

Blood orange sorbet (Su, So)

Mains

Baingan bhartha (Su)

Smoked aubergine with onion,
cumin and peas

Jackfruit jalfrezi (N, Su)

Jackfruit tossed with bell peppers and
onion tomato masala

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), saffron pilau
tandoori naan & lachedar paratha (G, M)

Desserts

Holiday treat

75

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VEGAN FESTIVE GROUP SET MENU

Starters

Tandoori broccoli (Su)

shew nut paste, vegan cream, green cardamom and dry fenugreek
leaves spiced clay oven roasted Broccoli florets

Tandoori butter fruit (G, Su)

Clay oven roasted avocado, lemon butter pearls

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.

Palate cleanser

Blood orange sorbet (Su, So)

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

Jackfruit jalfrezi (N, Su)

Jackfruit tossed with bell peppers and
onion tomato masala

Jeera aloo (Su)

Baby potato tossed in cumin and light species

Accompaniments

Cucumber & carrot raita (Su), saffron pilau
tandoori roti (G)

Desserts

Holiday treat

75

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(So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts

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