

M. MADHU'S

AT

THE GROVE 

FESTIVE MENU



FESTIVE MENU - NON VEGETERIAN

Celebrate A Magical Christmas With Pan Indian Flavors At Madhu's At The Grove.
Start The Evening With The Traditional Swagat Ceremony And An Authentic
Indian Dining Experience.

REFRESH WITH

Crunchy layered raw banana chaat (Su, G)

With mango and tamarind caviar

Tropical fruit and basil balloon (Su)

Fresh passion fruit, basil leaves and mango pulp compressed in the spherical

STARTERS

Kasundi tiger prawn (Mu, M, Cr, Su, G)

Traditional Bengali mustard marinated char grilled velvety tiger prawns

Nizami lamb Seek (M, G, Su)

Lucknowi aromatic spiced mixed lamb mince skewer served in saffron blinis

Chicken skewer with smoked pepper coulis (M, G, Su)

Kashmiri chili marinated chicken tikka skewers drizzles with roasted piquillo pepper sauce

SORBET

Blood orange sorbet (Su, So)

Purifies a palate in style

MAINS

Pakshew chicken curry (M, Su, N)

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

Luscious lamb chop with lamb minced pie (G, M, Su, N)

Sous Vide lamb chops, Nihari Sauce, Indian spiced Lamb minced pie

ACCOMPANIMENT'S WITH

Nizami turkey biryani (G, M, Su, N)

Lucknowi style pot sealed aromatic rice cooked with turkey together

Madhu's dal makhni (M, Su)

Slow cooked creamy black lentil stew – "Talk of the town"

Indian bread (G, M, Su)

Cranberry and butter naan

DESSERTS

Holiday treat

85

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



FESTIVE MENU - VEGETERIAN

Celebrate A Magical Christmas With Pan Indian Flavors At Madhu's At The Grove.
Start The Evening With The Traditional Swagat Ceremony And An Authentic
Indian Dining Experience.

REFRESH WITH

Crunchy layered raw banana chaat (Su, G)

With mango and tamarind caviar

Tropical fruit and basil balloon (Su)

Fresh passion fruit, basil leaves and mango pulp compressed in the spherical

STARTERS

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

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

Tandoor guda khumb (M, Su, N, G)

Chargrilled stuffed mushroom filled with gouda cheese, fresh herbs and spices

Tandoori butter fruit (M, Su, Mu, G)

Clay oven roasted avocado, lemon butter pearls

SORBET

Blood orange sorbet (Su, So)

Purifies a palate in style

MAINS

Mint perfumed sahi paneer kofta (M, Su, N, G)

Fresh cheese and nuts filled dumplings poached in rich
cashew and onion gravy

Jackfruit jalfrezi (M, Su, N)

Jackfruit tossed with bell peppers and onion tomato masala

ACCOMPANIMENT'S WITH

Christmas special mix nuts and saffron pulao (M, Su, N)

Saffron scented basmati rice with mixed nuts and caramelised onion

Madhu's dal makhni (M, Su)

Slow cooked creamy black lentil stew – "Talk of the town"

Indian bread (G, M, Su)

Cranberry and butter naan

DESSERTS

Holiday treat

85

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



FESTIVE MENU - VEGAN

Celebrate A Magical Christmas With Pan Indian Flavors At Madhu's At The Grove.
Start The Evening With The Traditional Swagat Ceremony And An Authentic
Indian Dining Experience.

REFRESH WITH

Crunchy layered raw banana chaat (Su, G)

With mango and tamarind caviar

Tropical fruit and basil balloon (Su)

Fresh passion fruit, basil leaves and mango pulp compressed in the spherical

STARTERS

Tandoori broccoli (Su, N)

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

Hara bhara kabab (Su, N, G)

Mixed nuts and vegan cheese filled spinach and green peas kababs

Tandoori butter fruit (Su, Mu, G)

Clay oven roasted avocado, lemon butter pearls

SORBET

Blood orange sorbet (Su, So)

Purifies a palate in style

MAINS

Jack fruit jalfrezi (Su, N)

Jackfruit tossed with bell peppers and onion tomato masala

Saag E basmati (Su, N)

Delicacy of slow cooked mustard and spinach leaves with basmati rice

ACCOMPANIMENT'S WITH

Christmas special mix nuts and saffron pulao (Su, N)

Saffron scented basmati rice with mixed nuts and caramelised onion

Madhu's dal tadka (Su)

Garlic and dried chilli tempered chana dal stew

Indian bread (G, Su)

Cranberry and butter roti

DESSERTS

Holiday treat

85

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

