

M. MADHU'S
AT
THE GROVE

NEW YEAR EVE MENU

NEW YEAR EVE MENU - NON VEGETARIAN

AMUSE BOUCHE

Masala lentil dumpling with aam panna balloon (M, Su)

Creamy white lentil dumpling coated with sweet yoghurt and tamarind chutney

STARTERS

Lime seabass (F, M, SU, Mu)

Lime, tamarind and butter coated baked seabass served with lemon butter sauce

Charcoal roast herby lamb chops (M)

Robata grilled Lamb chops infused with fresh herbs and spices

Pepper pesto parmesan chicken tikka (M, N)

Cashew, parmesan cheese, fresh basil and herbs marinated clay oven roasted chicken morsels

SORBET

Elder flower sorbet (Su, So)

Purifies a palate in style

MAINS

Kadhai chicken (M, Su)

Chicken morsels simmered with rich onion tomato masala and bell peppers

Dum nariyali prawns (Su, Mu, G)

Curried and coconut flavoured Prawn simmered in tender coconut

Saffron scented dum lamb biryani (M, Su, N, G)

Pot sealed aromatic riced cooked together with lamb

ACCOMPANIMENT WITH

Madhu's dal makhni (M, Su)

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

Indian bread (G, M, Su)

Garlic and herbs naan

DESSERTS

New year eve treat

95

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



NEW YEAR EVE MENU - VEGETARIAN

AMUSE BOUCHE

Masala lentil dumpling with aam panna balloon (M, Su)

Creamy white lentil dumpling coated with sweet yoghurt and tamarind chutney

STARTERS

Curried coconut pineapple (M, Su, G)

Char grilled pineapple glazed with curry leaf and coconut

Narangi beetroot lollypop (M, N, Su)

Semolina coated masala beetroot lollypop, orange caramel, dipped in minted labneh mousse

Cheesy mirchi khumb (M, Su, G)

Smoked cheese-filled sweet pepper and mushroom, served with tomato and nigella seed relish

SORBET

Elder flower sorbet (Su, So)

Purifies a palate in style

MAINS

Kadhai paneer (M, N, Su)

Fresh malai paneer cooked with rich onion tomato masala and bell peppers

Dum nariyal subz (Su, Mu, N, G)

Seasonal vegetables simmered in tender coconut

Exotic vegetable masala dum pulao (M, N, Su)

Pot sealed spiced masala riced cooked together Exotic vegetables

ACCOMPANIMENT WITH

Madhu's dal makhni (M, Su)

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

Indian bread (G, M, Su)

Garlic and herbs naan

DESERTS

New year eve treat

95

Per Head

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (Cr) Crustacean
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NEW YEAR EVE MENU - VEGAN

AMUSE BOUCHE

Masala lentil dumpling with aam panna balloon (Su)

Creamy white lentil dumpling coated with sweet vegan yoghurt and tamarind chutney

STARTERS

Tandoori avocado (N, Su, G)

Clay oven roasted avocado, lemon and vegan butter pearls

Beetroot and mogo vada (Su)

Crispy spiced beetroot and cassava dumplings.

Curried coconut pineapple (Mu, Su)

Char grilled pineapple glazed with curry leaf and coconut

SORBET

Elder flower sorbet (Su, So)

Purifies a palate in style

MAINS

Baingan ka bharta (Su)

Delicacy of slow cooked chargrilled aubergine mash, cooked with onion cumin and green peas

Dum nariyal subz (Su, Mu, N, G)

Seasonal vegetables simmered in tender coconut

Exotic vegetable masala dum pulao (N, Su)

Pot sealed spiced masala riced cooked together Exotic vegetables

ACCOMPANIMENT WITH

Madhu's dal tadka (Su)

A comforting North Indian lentil dish made with slow-cooked yellow lentils, finished with a fragrant tempering of ghee, cumin, garlic, and spices

Indian bread (G, Su)

Garlic and herbs roti

DESERTS

New year eve treat

95

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



CHAMPAGNE PAIRING

Laurent Perrier Heritage Brut, Champagne



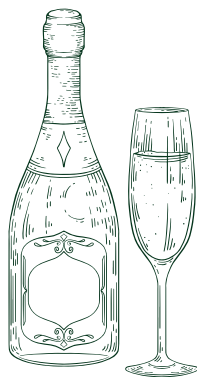
Laurent-Perrier Rosé NV



Laurent Perrier Blanc de Blanc



Laurent-Perrier Harmony



95
Per Head



WINE PAIRING

Laurent-Perrier La Cuvée, Champagne, France



Grüner Veltliner Lossterassen, Austria



Decoy Zinfandel, Duckhorn, Sonoma County, USA



Castelnau de Suduiraut, Sauternes, France



50
Per Head

