



— S O U T H A L L —

FESTIVE MENU



MADHU'S FESTIVE MENU

VEGETARIAN

STARTERS

Chilli Paneer (G, M, So, Su, Ce)

Cottage cheese marinated in ginger, garlic, green chillies and peppers and tossed in a wok in a secret sauce.

Aloo Tikki (G, M, Su)

Potato patties filled with garden peas and served with tangy chick peas, yoghurt and tamarind chutney.

Khasta Vegetable Samosa (G, Su)

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

Palak Patta Chaat (G, M)

British marsh samphire & baby spinach leaves, marinated with chilli, turmeric & fresh coriander.

MAIN COURSES

Methi Gobi Ki Subzi (Su)

Fresh fenugreek leaves and cauliflower with ginger, garlic, cumin, onions and tomatoes.

Malai Kofta (G, M, N)

Melt-in-the-mouth kofta served in a regal white korma, blending cashews, yoghurt, and subtle spices for a dish of refined indulgence.

Kadai Paneer (M, Su)

A classic dish of stir-fried cottage cheese with mixed peppers and onions

Madhu's Makhni Dal (M, Su)

Slow cooked black lentils braised in butter and cream with tomatoes and spices.

ACCOMPANIMENTS

Mutter Pilau, Butter Naan & Lachedar Paratha (G, M)

Cucumber & Carrot Raita (M), Garden Salad

DESSERTS

Rasmalai Baba (G, M, So, Su)

42 pp

 :Vegan  :Madhu's Signature Dish  :Chilli

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

Please inform our staff of any specific requirements, allergies, or special dietary needs before placing your order.

MADHU'S FESTIVE MENU

NON - VEGETARIAN

STARTERS

Tandoori Lamb Chops (M)

New Zealand lamb chops,
marinated in ginger & mild spices.

Chilli Garlic Prawns (G, M, Cr)

Succulent prawns tossed with fresh garlic, crushed
chillies, and aromatic spices for a fiery, flavourful finish.

Chilli Paneer (G, M, So, Su, Ce)

Cottage cheese marinated in ginger, garlic, green chillies
and peppers and tossed in a wok in a secret sauce.

Aloo Tikki (G, M, Su)

Potato patties filled with garden peas and served with
tangy chick peas, yoghurt and tamarind chutney.

MAIN COURSES

Methi Murg (M, Su)

Chicken off the bone sauteed dry with fresh fenugreek
leaves and aromatic spices and a Punjabi favourite.

Boozi Bafu (M, Su)

Madhu's signature spring lamb chops on the bone, gently cooked
with onions, tomatoes and freshly roasted ground spices.

Kadai Paneer (M, Su)

A classic dish of stir-fried cottage cheese
with mixed peppers and onions

Madhu's Makhni Dal (M, Su)

Slow cooked black lentils braised in butter
and cream with tomatoes and spices.

ACCOMPANIMENTS

Kabli Pilau, Butter Naan & Lachedar Paratha (G, M)

Cucumber & Carrot Raita (M), Garden Salad

DESSERTS

Rasmalai Baba (G, M, So, Su)

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