

 MADHU'S
AT
THE GROVE

FESTIVE TASTING MENU



FESTIVE TASTING MENU – NON VEGETARIAN

Celebrate a magical Christmas with pan Indian flavours at Madhu's At The Grove.
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 into a sphere

STARTERS

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

Traditional Bengali mustard marinated char grilled velvety tiger prawns

Nizami lamb Seekh (M, G, Su)

Lucknowi aromatic spiced mixed lamb mince skewer served in saffron blinis

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

Kashmiri chili marinated chicken tikka skewers drizzled 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

ACCOMPANIMENTS

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

Lucknowi style aromatic rice cooked with turkey and served with raita

Madhu's dal makhni (M, Su)

Slow cooked creamy black lentil stew

Indian bread (G, M)

Cranberry and butter naan

DESSERTS

Masala chai yule log

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 TASTING MENU – VEGETARIAN

Celebrate a magical Christmas with pan Indian flavours at Madhu's At The Grove.
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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 into a sphere

STARTERS

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

Malai paneer in spiced hung curd and pickle marinade with chargrilled pineapple

Tandoori gouda 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 shahi 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

ACCOMPANIMENTS

Christmas Special Saffron Pulao (M, Su)

Saffron scented basmati rice with mixed nuts and caramelised onion

Madhu's dal makhni (M, Su)

Slow cooked creamy black lentil stew

Indian bread (G, M)

Cranberry and butter naan

DESSERTS

Masala chai yule log

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 TASTING MENU – VEGAN

Celebrate a magical Christmas with pan Indian flavours at Madhu's At The Grove.
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 into a sphere

STARTERS

Tandoori broccoli (Su, N)

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

Hara bhara kebab (Su, N, G)

Mixed nuts and vegan cheese filled spinach and green peas kebabs

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

Jackfruit 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

ACCOMPANIMENTS

Christmas Special Saffron Pulao (Su)

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)

Cranberry roti

DESSERTS

Masala chai yule log

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



WINE PAIRING

Grüner Veltliner Loiser Terrassen, Austria



Quid Pro Quo Malbec, Argentina



Decoy Zinfandel, Duckhorn, Sonoma County, USA



Castelnau de Suduiraut, Sauternes, France



50

Per Head



CHAMPAGNE PAIRING

Laurent-Perrier Héritage Brut, Champagne



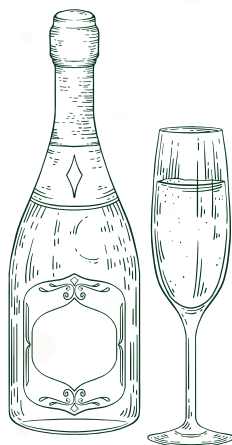
Laurent-Perrier Rosé NV



Laurent-Perrier Blanc de Blancs



Laurent-Perrier Harmony Demi-Sec NV



95

Per Head

