



 MADHU'S
— H E A T H R O W —

FESTIVE MENU



MADHU'S FESTIVE MENU

VEGETARIAN

AMUSE BOUCHE

Beetroot and Mogo Vada with Mango and Pomegranate Salsa (Su, G)

STARTERS

Hara Bhara Kabab (M, Su)

Green peas, vegetables and cheese with a touch of spice

 **Chili Paneer** (G, M, Su, So)

Cottage cheese marinated in ginger garlic green chillies mixed with onions, peppers & tossed in a wok in a secret sauce

Aloo Tikki Chaat (G, M, Su)

Crisp potato patties layered with yoghurt, chutneys, and pomegranate for a sweet, spicy, and tangy street-food favourite

MAIN COURSE

Malai Kofta (G, M, Su)

A classic dish of stir-fried cottage cheese with mixed peppers & onions in a wholesome masala

 **Jack Fruit Jalfrezi** (Su)

Jackfruit tossed with mixed vegetables and onion tomato masala

 **Baigan Bartha** (Su)

Smoked aubergine mash cooked with onions, cumin & tomatoes.

 **Madhu's Makhni Dal** (Su, M)

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

ACCOMPANIMENTS

Pilau Rice, Butter Naan (G, M) & Boondi Raita (M)

DESSERTS

Masala Chai Yule Log (G, E, M)

52_{pp}

Includes a glass of Prosecco Famiglia Botter Extra Dry/ Lychee Colada

 :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

AMUSE BOUCHE

Beetroot and Mogo Vada with Mango and Pomegranate Salsa (Su, G)

STARTERS

 Robata Chops (M, Su)

New Zealand lamb chops, marinated in ginger and mild spices

Chili Garlic Prawns (Cr, M, Su, Ce)

Juicy prawns tossed in a sizzling garlic and chilli sauce, finished with fresh herbs for a perfect balance of heat and flavour

Achari Murg Tikka (Mu, M, Su)

Tender chicken pieces marinated with pickling spices, yoghurt, and fresh herbs, chargrilled to smoky perfection with a tangy, spiced finish

MAIN COURSE

Lamb Kofta (G, M, Su)

A classic dish of slow cooked lamb mince and robust spices with lamb shanks.

A rich wholesome dish and a Madhus family favourite

Prawn Moili (Mu, Cr, M, Su)

Succulent king prawns simmered in a delicate coconut and turmeric sauce, subtly spiced with curry leaves, mustard seeds, and a hint of tamarind for a light yet flavourful finish

Murgh Makhni (M, Su)

The veritable house favourite of tandoori grilled chicken tikkas, simmered in buttery fresh tomato sauce, flavoured with fenugreek & finished with cream

 Madhu's Makhni Dal (Su, M)

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

ACCOMPANIMENTS

Pilau Rice, Butter Naan (G, M) & Boondi Raita (M)

DESSERTS

Masala Chai Yule Log (G, E, M)

52 pp

Includes a glass of Prosecco Famiglia Botter Extra Dry/ Lychee Colada

 :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.



— H E A T H R O W —

Bath Rd, Harlington, Hayes UB3 5BP

