

 MADHU'S
— H E A T H R O W —



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

Jhinga Achari (Cr, M, Su, Mu)

Butterfly king prawns marinated with pickling spices and chargrilled

Robata chops (M, Su)

Tender lamb chops, grilled in perfection over charcoal,
marinated in yoghurt, herbs and, aromatic spices

Murg tikka (M, Mu)

Spicy pickled flavoured chicken tikka, marinated in
a blend of aromatic spices and yoghurt

Palak patta chaat (M, Su)

British marsh samphire and crispy battered baby spinach leaves
with chilli, turmeric and fresh coriander, dressed with chutneys

MAINS

Murgh makhani (M, Su)

Our house favorite of tandoori grilled chicken tikkas, simmered
in buttery fresh tomato sauce, flavored with fenugreek finished with cream

Nali rogan josh (Su, Mu, G)

Slow cooked cut lamb shank in a rich Kashmiri
spice blend, tender and full of flavours

Saag paneer (M, Su)

Creamy, spinach and mustard leaves infused
with spice and tender paneer, a rich velvety Indian classic

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 herb naan

DESSERTS

Rasmalai Baba (G, M, So, Su)

5.00pm - 01.00am | £55 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

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Creamy white lentil dumpling coated with
sweet yoghurt and tamarind chutney

STARTERS

Paneer tikka achari (M, So, Su, Mu)

Spicy pickled flavoured soft paneer,
marinated in a blend of aromatic spices and yoghurt

Malai broccoli (M)

Steamed broccoli florets, spiced with a creamy
marinade and chargrilled in Robata

Mock chilli chicken (G, M, Su, So)

Rich and spicy plant based protein pieces,
tossed with garlic, red chilli and a blend of spices

Palak patta chaat (M, Su)

British marsh samphire and crispy battered baby spinach leaves
with chilli, turmeric and fresh coriander, dressed with chutneys

MAINS

Aloo bhindi masala (M, Su)

Stir fried potatoes, okras with onions,
tomatoes and a touch of spice

Baingan bharta (Su)

Smokey roasted eggplant mash
cooked with onion, garlic and green peas

Saag paneer (M, Su, Mu)

Creamy, spinach and mustard leaves infused
with spice and tender paneer, a rich velvety Indian classic

ACCOMPANIMENT WITH

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