



— H E A T H R O W —

VALENTINE'S DAY MENU

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NON-VEGETARIAN

AMUSE BOUCHE

Mango salsa toast (G)(M)(Su) and a glass of Laurent-Perrier Cuvée Rosé

STARTERS

Robata lamb chop (M)(Su)

Premium lamb chops, marinated in ginger & earthy spices.

Kaalmi murgh kebab (M)(N)(Su)

Chicken thigh tandoori chop served with makhni sauce

Nimbu mirchi jhinga (Cr)(Su)(M)(Ce)

Chargrilled Tiger Prawn in shell with Garlic, chilli butter and lime)

SORBET

Passionfruit sorbet (Su)

MAINS (Served on Thali)

A traditional, balanced meal served on a single platter with a variety of dishes. Madhu's signature Royal Thali was first created for HRH King Charles III at the inaugural Asian-catered event at Windsor Castle.

Karai gosht (M)(Su), Murgh makhni (N)(M)(Su)

Makhni dal (M)(Su), Aloo ravia (Su)

ACCOMPANIMENTS

Zaffrani pilau (Su), Pomegranate & pineapple raita (M),
Rolled poppadom (G)(Su), Achar (mango chutney and mango pickle) (G)(Su)(Mu),
Salad kacumber salad (Su), Butter naan (G)(M)

DESSERT

Heart shaped crème brulee rasmalai with raspberry crumb and rose petal

(M)(N)(G)(Su)

55
Per Person

If you have any allergies or dietary requirements, please speak to our member of staff prior to ordering.

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



VALENTINE'S DAY MENU

VEGETARIAN

AMUSE BOUCHE

Mango salsa toast (G)(M)(Su) and a glass of Laurent-Perrier Cuvée Rosé

STARTERS

Paneer tikka (M)(Su)

Indian cheese marinated with yoghurt, chilles and turmeric.

Veg shammi kebab (M)(Su)

A delicately spiced lentil and vegetable kebab, lightly pan-seared with a crisp exterior and soft centre.

Palak patta chaat (M)(Su)

A delicately spiced lentil and vegetable kebab, lightly pan-seared with a crisp exterior and soft centre.

SORBET

Passionfruit sorbet (Su)

MAINS (Served on Thali)

A traditional, balanced meal served on a single platter with a variety of dishes. Madhu's signature Royal Thali was first created for HRH King Charles III at the inaugural Asian-catered event at Windsor Castle.

Punjabi kadi (Mu)(M)(Su), Palak paneer (M)(Su)

Makhni dal (M)(Su), Aloo ravia (Su)

ACCOMPANIMENTS

Zaffrani pilau (Su), Pomegranate & pineapple raita (M),
Rolled poppadom (G)(Su), Achar (mango chutney and mango pickle) (G)(Su)(Mu),
Salad kacumber salad (Su), Butter naan (G)(M)

DESSERT

Heart shaped crème brulee rasmalai with raspberry crumb and rose petal
(M)(N)(G)(Su)

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