

Indian Menu

Non – Vegetarian Canapes / Starters

Seafood and Fish

Achari Prawns (C) (D) (M) *

King prawns marinated in fresh pickle spices and garlic, grilled to perfection

Prawn Spring Rolls (C) (G) *

Light filo pastry rolls stuffed with prawns



Garlic & Chilli Prawns (C) (G) (S) *

Pan fried fresh prawns with garlic & chilli

Til Jhinga (C) (G) (S) (Se) *

Batter fried king Prawns coated in sesame seeds (til)



Tandoori Salmon (F) (D)

Char-grilled salmon fillet, with a delicate dill leaves, carom seeds and lemon

Hariyali Salmon (F) (D)

Hariyali means lush green, the colour taken on by the salmon which is marinated in coriander, green chillies, mint, ginger and garlic and then grilled



Tava Machi (F) (D)

Tilapia fish, marinated with lemon, Indian herbs and spices, shallow fried on a hot plate

Hariyali Machi (F) (D)

Hariyali means lush green, the colour taken on by the fish which is marinated in coriander, green chillies, mint, ginger and garlic and then grilled

Masala Fried Fish (F) (G)

Tilapia fish, marinated in a perfect blend of spices and lemon, coated with batter and crisply fried

Amritsari Machi (F) (G)

Traditional Punjabi fried fish

Thai Tilapia (F) (S) (Se)

Tilapia marinated in coriander, Thai basil, green chilli, lemongrass and kaffir lime leaves, then deep fried in crispy dry spiced batter

Poultry

Jeera Chicken (D)



Tender chicken pieces, pan fried with roasted cumin seeds and freshly ground black pepper

Chilli Chicken (D)



Succulent morsels of chicken tossed with fresh green chillies, fenugreek and spices

Chicken Tikka (D)

Pieces of chicken marinated in yoghurt, chillies and spices, cooked to perfect succulence in the tandoor

Chicken Tikka Wrap



Chicken tikka wrapped in soft wraps with lettuce, red onion and dressed with yoghurt mint chutney. Wrapped and toasted on live griddle pan

Chilli Chicken Wrap



Succulent chilli chicken thigh wrapped in soft wraps with lettuce, red onion and dressed with yoghurt mint chutney. Wrapped and toasted on live griddle pan

Chicken Malai Tikka (D)

Tender, juicy, mildly-spiced, boneless chicken kept overnight in a garlic, cream (malai) and cheese marinade, then roasted in the tandoor

Chicken Pakoras (G) (D)

Tender chicken breast pieces marinated in garlic, ginger, coriander and spices, deep fried in batter

Tandoori Chicken (D)

Chicken on the bone marinated in yoghurt, red chillies and spices roasted in clay oven



Chicken Mozzarella Balls (G) (D)

Spiced chicken mince bite size meatballs stuffed with mozzarella

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Poultry

Chicken Samosas (G)

Triangular shaped filo pastry filled with spicy minced chicken, then deep-fried for crispiness

Murgh ke Parchay (D)

Spicy grilled mini chicken strips served on skewers

Amritsari Chicken (D)

Spiced and lemon based chicken thigh pieces made in traditional red marinade and then roasted to perfection

Lasooni Murg Tikka (D)

Chicken tikka marinated in a spicy garlic marinade

Gilafi Kebab (D)

Mince chicken kebab cooked with diced capsicum

Achari Murg (D) (M)

Chicken marinated in pickling spices and roasted in Tandoor

Hariyali Murgh (D)

Hariyali means lush green, the colour taken on by the chicken which is marinated in coriander, green chillies, mint, ginger and garlic and then grilled

Duck Salad (M) (S) (Se) *

Delicately spiced shredded duck in sweet tangy sauce served with mixed baby leaf and rocket salad with fresh mango, red chilli, mustard cress and pomegranate

Tandoori Duck with Date & Tamarind chutney (D) *

Duck breast made with traditional north Indian tandoori marinade served with a sticky sweet tangy tamarind and date chutney

Meat

Meat Samosas (G)

Triangular shaped filo pastry filled with spicy minced lamb keema, then deep-fried for crispiness


Ragrah Boti (D)

Succulent morsels of lamb, marinated in freshly cracked black pepper, lemon and chilli


Seekh Kebabs (D)

Juicy mouth-watering kebabs, prepared from home-ground lamb tenderloin, blended with fresh herbs and spices, cooked to perfect succulence in the tandoor



Mini Lamb Burgers (G) (D)

 Miniature spicy lamb burgers served with lettuce and mint mayonnaise / ketchup

Keema Tartlet (G) (D)

 Spicy minced lamb topped with mash potato baked in a shortcrust pastry

Kofta Wraps (G) (D)

  Mince lamb kebabs in soft wrap with iceberg lettuce and onion, drizzled with yogurt mint sauce

Shammi Kebabs (G) (E)

Lamb mince blend with channa dall and spices to make the traditional shammi kebab

Lamb Galouti Kebabs (D)

  Spiced lamb mince blended to a pate consistency and served in bite size patties with or without a pranthas

Keema Pau (G) (D)

Traditional spicy minced lamb served in street food style mini pau buns with chopped red onion and lettuce

Robata Lamb Chops (D)

New Zealand lamb chops marinated in a special blend of spices, cooked on the Robata Grill

Malai Robata Lamb Chops (D)

New Zealand lamb chops marinated in a cream cheese, yoghurt and spices, cooked on the Robata Grill

Venison Seekh Kebab (D) *


Locally sourced minced venison, blended with fresh herbs and spices, cooked to perfect succulence in the tandoor

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Indian Menu

Vegetarian Canapes / Starters

Achhari Paneer (D) (M)

 Home-made Indian cottage cheese, marinated with pickling spices, yoghurt, ginger, garlic, red chillies and spices, then cooked in the tandoor


Achhari Paneer with Mango Salsa (D) (M)

 Bite size Achhari paneer cubes topped with sweet and spicy mango salsa on spoons

Ajwain Puff (G) (D) (M)

Ajwain puff pastry served with cream cheese and classic Indian pickle

Baigun Bhartha Tart with Goats Cheese (G) (D)

 Smoked and spiced aubergine puree topped with goats cheese and baked in spinach shortbread pastry

Vegetable Gyozas (G) (S) (Se)

Vegetable filled dumplings made with celery, carrots, chives, potatoes and served with a soy, honey and chilli dip

Paneer Tikka Wraps (G) (D)

 Madhu's paneer tikka served with mint mayonnaise and iceberg lettuce in a soft wrap


Vegetable Shammi Kebabs (G) (D)

Small fried medallions of carrots, peas, cauliflower, sweet corn, cabbage, paneer, spices all blended together to give you a tasty melt in your mouth texture


Vegetable Hakka Noodles (G) (S) (Se)

 The classic Indo Chinese dish served in a small bowl and fork


Mushroom Vol en Vont (G) (D)

 Creamy mushrooms in a flaky puff pastry base served hot or cold


Mango Salsa Toast (G) (D)

 A fusion of Peruvian and Indian flavour come alive on a crunchy toast. Made using fresh mango, pomegranate, peppers and red onion

Aloo Papri Chaat (G) (D)

 A refreshing, crunchy combination of fried wheat crisps (papri), boiled potato cubes, chickpeas and chopped onion in a fresh mint and tangy tamarind sauce, garnished with fresh coriander, served cold


Aloo Tikki (G) (D)

 Authentic fried potato cakes, lightly spiced, flavoured with pomegranate seeds topped with yoghurt, chickpeas and sweet and sour tamarind sauce

Batata Wara (M)

Spiced mashed potato dumplings fried crisp in a spicy gram flour xbatarr

Vegetable Bhajia (G)

 Choice of potato, onion, cauliflower, chillies or aubergine deep fried with a spicy gram flour batter


Aloo Lasan Bhajia (G)

Potato slices deep fried with garlic & spicy gram flour batter


Gobi Surkh Angaar (G) (S)

 Crispy fried cauliflower and broccoli tossed in chilli and garlic sauce


Palak & Corn Pakoras (G)

 Fresh spinach and kernels dipped in a spicy gram flour batter and deep fried


Paneer & Dal Tartlet (G) (D)

 Crisp miniature short crust pastry filled with spiced spinach and paneer, makhni dal topped with cheese

Papadom Bhel Puri (G)

 Mumbai style tangy and crispy canapé made with potatoes, puffed rice, served and on a mini papadom, with coriander and tamarind sauce

Mixed Punjabi Style Pakora (G)

 Traditional Punjabi recipe of potato, spices, spinach and onions mixed into gram flour batter, deep fried


Paneer Pakoras (G) (D)

Indian fresh cottage cheese cubes deep fried in spicy gram flour batter

Hara Bhara Kebab (G) (D)

Coin shaped kebab made with Indian cottage cheese, spinach, green peas and fenugreek flavoured with coriander


Hara Bhara Balls (G) (D)

 Small bite size balls made from Indian cottage cheese, spinach, green peas and fenugreek flavoured with coriander

Paneer Tikka (D)

Home-made Indian cottage cheese, cubed and marinated with yoghurt, ginger, garlic, red chillies and spices, then cooked in the tandoor

Chilli Paneer (G) (D) (S)

 Indo-oriental style of tossing cubes of Indian cottage cheese (paneer), onion, green chillies and peppers in tangy sauce

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Vegetarian Canapes / Starters



Garlic & Chilli Mushrooms (D)

Button mushrooms pan fried in butter with garlic & chilli



Kachori - Peas (G) (M) (Se)

Traditional round kachori stuffed with spiced green peas



Mogo Fried

Fresh cassava chips deep-fried and seasoned with red chilli flakes



Mogo Jeera

Lightly fried cassava tossed with cumin seeds and ground black pepper



Chilli & Garlic Mogo

Fresh cassava deep-fried and tossed with chilli & garlic



Jaipuri Bhindi

Lady fingers fried extra crispy with gram flour and spices finished with chaat masala



Ragra Soya Tikka (G) (D) (S)

Soya pieces marinated in yoghurt, ginger, garlic and spices, then cooked in the oven



Pani Puri (G)

Hollow puri, deep-fried crisp and filled with a mixture of flavoured water, tamarind chutney, chilli, chaat masala, potato and chickpeas



Dahi Puri (G) (D)

Beetroot and spinach hollow puri, deep-fried crisp and filled with a mixture of yoghurt flavoured water, tamarind chutney, chilli, chaat masala, potato and chickpeas



Pilli Pilli Boga (G)

A crispy-fried, colourful combination of aubergine, cauliflower, mushrooms, baby corn and peppers, flavoured with garlic and ginger



Vegetable Cocktail Samosas (G)

Triangular shaped filo pastry stuffed with spiced potato and vegetables, deep fried



Vegetable Spring Rolls (G)

Finger shaped spring rolls filled with mixture of potatoes and green peas



Palak Patta Chaat (G) (D)

British marsh samphire and baby spinach leaves, marinated with chilli, turmeric and fresh coriander. Crisp fried in a chickpea flour coat and served drizzled with yoghurt and chutneys, topped with pomegranate



Samosa Chaat (G) (D)

Khasta samosa served hot on a bed of spiced chickpeas and drizzled with yoghurt and chutney



Cocktail Khasta Samosa (G) (D)

Cocktail bite size Punjabi shortbread pastry filled with potatoes and peas spiced with coriander and cumin



Punjabi Khasta Samosa (G) (D)

Traditional Punjabi style samosa with shortbread pastry filled with potatoes and peas spiced with coriander and cumin



Palak and Corn Pakoras (G)

Fresh spinach and corn kernels dipped in a spicy gram flour butter and deep fried



Khasta Aloo Chaat (G)

Papri topped with tambourin potatoes and chickpeas dressed with pomegranate and a touch of mint chutney



Mini Dosa (M)

A crispy crepe made from rice and lentil batter stuffed with a spiced potato filling served with coconut chutney



Makki ki Roti with Saag (D) (G) (Mu) (Su)*

Mini corn bread rounds, with mustard green puree finished with ginger pickle

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Indian Menu

Non – Vegetarian Main Courses

Seafood and Fish

King Prawn Masala (C) (D) *

An exotic preparation of king prawns, cooked in a rich masala gravy with its blend of spices distinctively flavoured with carom seeds (ajwain)

Makhani King Prawn (C) (D) (N) *

King prawns cooked enriched with butter (makhani), cream, cashew nut paste, aromatically spiced with cardamom and cinnamon

King Prawns in Moilee Sauce (C) (M) *

King prawns simmered in a delicate south Indian sauce consisting of coconut cream and tempered spices of curry leaves and mustard

Madhus Maachi (F) *



Large whole seabass in an onion and carom seed marinade

Masala Fish (F) (D) *



Fillet of tilapia cooked with great care with Madhu's unique masala sauce, flavoured with roasted cumin seeds

Red Snapper in Moilee Sauce (F) (M) *



Fillets of red snapper cooked to perfection in a light delicate coconut south Indian sauce

Poultry

Murg Methi (D)



Chicken pieces simmered to succulence with fresh and dry fenugreek (methi), in a traditional savoury Punjabi sauce

Karai Murg (D)

Chicken cooked in spicy fragrant thick gravy, finished in the traditional Indian wok (karahi)

Palak Murg (D)

Succulent chicken cooked with garden fresh spinach (palak)

Chicken Tikka Masala (D)

Tender chicken, marinated in yoghurt and spices, cooked to silky succulence in the tandoor, then simmered in a vibrant-red masala sauce

Karela Chicken (D)



Chicken simmered on-the-bone in a blend of spices and India's bitter gourd (karela) resulting in an authentic unique taste

Makhani Chicken (D) (N)

Chicken pieces simmered to succulence in a mild gravy, enriched with butter (makhani), cream and aromatically spiced with cardamom and cinnamon

Murgh Kofta Curry

Delicately spiced minced chicken meatballs made with a hint of cardamom in a thin but flavoursome sauce

Makhani Murgh Koftay (D) (N)

Chicken meatballs made in a mild gravy enriched with butter, cream and cashew nut paste and aromatically spiced with cardamom and cinnamon

Machuzi Kuku (D)



Madhu's signature chicken curry dish made using our own blend of Masalas

Saag Murg (D)

Chicken cooked with fresh mustard leaves

Mughlai Chicken (D) (N)

Traditional chicken dish made in a rich creamy sauce with almonds & cashews

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Indian Menu

Non - Vegetarian Main Courses

Meat

Karai Gosht (D)

Hot and spicy lamb cooked in a sauce with tomatoes & onions, ginger and garlic. Cooked in the traditional Indian wok (karahi)

Palak Lamb (D)

Lamb cooked in savoury spices and finished with garden fresh spinach

Rogan Josh (D)

Tender pieces of lamb, cooked with fresh ground roasted spices, onions and bell peppers

Hadi Keema (D)

 Minced lamb cooked with lamb bone and marrow. Cooked using a recipe handed down from our forefathers

Keema Mutter (D)

Minced lamb and green peas (mutter) seasoned with cardamom and flavoured with fenugreek leaves cooked in traditional style


Masala Lamb (D)

Tender lamb pieces (off the bone) slow-cooked to gentle tenderness in an onion, tomato, ginger and garlic masala

Methi Lamb (D)

Lamb cooked in a masala sauce seasoned with fresh and dry fenugreek

Quail Egg Nargisi Kofte (D) (E) *

 Lamb meatballs stuffed with whole quail eggs, cooked in light curry sauce

Kofta Curry

Delicately spiced minced lamb meatballs made with a hint of cardamom in a thin but flavoursome sauce

Bhuna Gosht (D)

Spring lamb cooked either on or off the bone in a traditional thick sauce

Saag Gosht (D)

Spring lamb cooked using fresh spinach sauce


Boozi Bafu (D)

 Madhu's signature dish, lamb chops made in a rich dark masala sauce

Achari Gosht (D) (M)

Authentic lamb dish made using pickling spices

Sikandari Raan *

 Whole leg of spring lamb, marinated for 24 hours and then slow cooked in oven. Traditionally served on a bed of yakni pillau

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Indian Menu

Vegetarian Main Courses

- 
Achari Aloo (D) (M)
 New potatoes cooked in light sauce, flavoured with pickle-based achari masala
- 
Aloo Chollay (D)
 Chick peas and potato cooked with tomatoes, garlic and ginger, flavoured with our own aromatic handground garam masala
- 
Aloo Gobi (D)
 Potato and cauliflower cooked in its own steam in an enclosed dish, lightly spiced
- 
Aloo Mutter (D)
 Potatoes and fresh green peas in light runny gravy
- 
Aloo Raviya (D)
 Another Madhu's speciality, baby aubergine stuffed with roasted spices and new potatoes, slowbaked
- 
Dum Aloo (D) (M)
 Potato cooked with tomatoes and seasoned with mustard seeds
- 
Karela Aloo (D)
 Madhu's family dish, a combination of bitter gourd (karela) and potatoes flavoured with pomegranate
- 
Saag Aloo (D)
 Diced potatoes cooked with fresh spinach, enhanced with crushed black peppercorns
- Palak Paneer (D)**
 Home-made Indian cottage cheese simmered in light spicing and garden fresh spinach
- 
Palak Corn (D)
 Corn simmered in light spicing and garden fresh spinach
- Mutter Paneer (D)**
 Indian cottage cheese cubes cooked with fresh and dry fenugreek (methi), in a traditional Punjabi sauce
- Makhani Paneer (D) (N)**
 Indian cottage cheese simmered to succulence in a mild gravy, enriched with butter (makhni), cream and aromatically spiced with cardamom & cinnamon
- Malai Kofta (D) (N)**
 Dumplings of fresh cottage cheese in a creamy gravy
- Paneer Jalfrezi (D)**
 Cubes of Indian cottage cheese, mixed peppers, cooked in a masala sauce, flavoured with fresh coriander
- Paneer & Mutter Bhurji (D)**
 Grated paneer and green peas cooked in a light masala with cumin seeds
- Navratan Korma (D) (N)**
 Combination of nine vegetables carrots, beans, mushrooms, courgettes, cauliflower, pumpkin, potatoes, tomatoes and onions cooked in thick cashew nut gravy and enhanced with dry fruits and lotus seeds
- 
Vegetable Kofta Curry (D)
 Mixed vegetable dumplings, deep fried served in an onion, tomato, ginger and garlic masala sauce
- 
Mixed Vegetable Jalfrezi (D)
 Potatoes, carrots, mix pepper, baby corn, and cauliflower fried in a pungent coriander flavoured thick sauce
- 
Baingan ka Bhartha (D)
 Roasted aubergines mashed and cooked in a spicy tomato & onion masala sauce & green peas
- 
Palak Chollay (D)
 Chick peas made in fresh spinach
- 
Methi Gobi (D)
 Fresh fenugreek leaves and cauliflower combined together in a unique style
- 
Bhindi Masala (D)
 Fresh okra sautéed with dry-roasted spices, onion and diced tomato enriched with dry pomegranate seeds
- 
Masala Tinda (D)
 Small round marrow vegetable cooked in a rich masala sauce
- Punjabi Kadhi (D) (M)**
 Traditional north Indian kadhi sauce made from gram flour and sour yoghurt with punjabi pakoras. Tempered with mustard seeds, curry leaves, cumin and red chilli
- 
Asparagus in Moilee Sauce (M)
 Asparagus simmered in a delicate south Indian sauce consisting of coconut cream and tempered spices of curry leaves and mustard
- Makhani Dal (D)**
 Black urid lentils, stirred over a slow fire for many hours, until creamy and irresistible, especially with their flavour of green cardamom
- 
Rajmah (D)
 Traditional red kidney bean curry
- 
Tarka Channa Dal (D)
 Traditional yellow lentil (masoor) flavoured with crisply-fried garlic and onion (the tarka) tempered with asafoetida and cumin
- 
Dal Maharani (D)
 Urid dal and kidney beans mixed to make this rich and creamy dal
- 
Dal Amritsari (D)
 Urid dal made using traditional regional recipe
- 
Soya Mutter (S)
 Soya bean nuggets made with green peas using traditional light curry sauce
- 
Soya Keema (S)
 Soya mince made with traditional thick sauce and dry roasted spices

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Indian Menu

Rice

Seafood

King Prawn Biryani (D) *

Traditional aromatic rice preparation, basmati rice cooked with prawns, roasted whole spices and flavoured with kevra mace and saffron

Poultry

Chicken Biryani (D) *

Traditional aromatic rice preparation, basmati rice cooked with chicken, roasted whole spices and flavoured with kevra mace and saffron

Chicken Pillau (D) *

Traditional chicken rice dish made with whole roasted spices, flavoured with cracked black pepper

Meat

Lamb Biryani (D) *

Traditional aromatic rice preparation, basmati rice cooked with lamb, roasted whole spices and flavoured with kevra, mace and saffron

Lamb Pillau (D) *

Traditional Lamb rice dish made with whole roasted spices, flavoured with cracked black pepper

Seena Pillau (D) *


Traditional rice dish using spring lamb ribs and whole spices

Vegetarian

Vegetable Biryani (D) *

 Vegetables and basmati rice cooked with roasted whole spices and flavoured with kevra, mace & saffron

Truffie Rice

 Basmati rice made into a pillau using black truffies imported from Italy, France and the Middle East

Badam & Cashew Rice (N)

 Plain pillau rice cooked with badam and cashew nuts

Jeera Rice

 Basmati rice flavoured with cumin seeds

Rice Pillau

 Basmati rice flavoured with fresh green peas and flavoured with cumin seeds

Saffron Rice

 Basmati rice seasoned with saffron

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Indian Menu

Bread

Bhaturas (G) (D)

Crispy leavened bread which is deep fried

Puris (G)

 Unleavened bread which is deep fried

Palak Puris (G)

 Unleavened bread made with spinach purée which is deep fried

Methi Naans (G) (D)

 Leavened bread with fenugreek baked in the tandoor

Tandoori Naans (G)

 Leavened white-flour bread cooked in clay oven

Lachedar Parathas (G) (D)

Wheat flour dough rolled into several layers using butter and then cooked in a tandoor

Palak Parathas (G) (D)

Spinach purée infused dough rolled out using butter and then cooked on a tava

Beetroot Parathas (G) (D)

Beetroot purée infused dough rolled out using butter and then cooked on a tava

Plain Parathas (G) (D)

Wheat flour dough rolled using butter and then cooked in a tava

Roomali Roti (G)

 Dough made from plain flour tossed and stretched out thin cooked on an upside down wok

Makki ki Roti (D)

Traditional Punjabi corn bread made on tava

Garlic Naan (G) (D)

Leavened bread made with plain flour and garlic baked in tandoor

Garlic & Chilly Naan (G) (D)

Leavened bread made with plain flour and garlic and chillies baked in tandoor

Raita

Aloo Raita (D)

 Yoghurt made with new potatoes

Bhallay Raita (G) (D)

 Yoghurt made with doughnut shaped lentil mixture

Cucumber & Jeera Raita (D)

Freshly-made yoghurt flavoured with cucumber and roasted cumin

Cucumber & Pudina Raita (D)

 Yoghurt made with cucumber and a hint of fresh mint

Onion & Cucumber Raita (D)

Yoghurt with onion and cucumber


Boondi Raita (D)

Freshly-made yoghurt flavoured with cumin and ground blackpepper with tiny crisp gramflour puff-balls

Tomato & Cucumber Raita (D)

Yoghurt made with fresh tomatoes and cucumber

Kachumber Raita (D)

 Freshly made yoghurt with chopped onion, tomatoes and cucumber

Carrot, Cucumber, Fresh Mint & Pomegranate Raita (D)

Fresh grated vegetables mixed with thick homemade yoghurt delicately spiced with dry roasted cumin

Salad

Fresh Garden Salad

Kachumber Salad

Punjabi Salad

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Indian Menu

Desserts

- Badam Kulfi (D) (N)**
Traditional Indian cone shaped ice cream with almonds
- Gajer Ka Halwa (D) (N)**
A carrot sweet dish caramelised using butter, sugar and fresh cream
- Gulab Jaman (G) (D) (N)**
Deep fried milk cake balls in a sugar syrup served hot or cold
- Mango Kulfi (D)**
Traditional Indian cone shaped ice cream flavoured with fresh mangoes
- Moongi Ka Halwa (N)**
A rich sweet dish made from lentils caramelised using butter, sugar and fresh cream
- Rasmalai (G) (D) (N)**
Rich sweet, comprising of a milk cake sponge in cream milk with syrup dressed with pistachios and almonds served cold. This is best served as a combination dressed with fresh strawberries.
- Saffron Kulfi (D)**
Traditional Indian cone shaped ice cream with a hint of saffron
- Fruit Platters ***
Seasonal fresh fruit cut and presented on platters.
-  **Chocolate and Cardamon Cake ***
A light vegan and gluten free chocolate cake flavoured with cardamom.
- Madhu's Trio Platter (G) (D) ***
Assortment of chocolate truffle mouse, fruit tartlet and lemon saffron cheesecake
- Rose Cheesecake (G) (D) (E) ***
Rose flavoured cheesecake made from using rose jam and dried roses dressed with fresh rose petals
- Chocolate Hazelnut Florentine Bomb (G) (D) (E) ***
Soft Chocolate mousse stuffed with elachi cream
- Pistachio Kulfi (D) (N)**
Indian ice cream made with pistachios
- Mango Kheer (D)**
Slow cooked rice pudding made using mangoes
- Badam Kheer (D) (N)**
Slow cooked rice pudding made with almonds
- Passion & Mango Cheesecake (G) (D) (N) ***
Rich & creamy cheesecake with blendid mango and passion fruit, topped with passion fruit gel
- Chocolate Torte served with Raspberries ***
A dense rich chocolate dessert that is vegan and also gluten and lactose free

Sorbets

-  Passion Fruit
-  Lemon
-  Elderflower
-  Tamarind
-  Raspberry

Ice Cream



- Vanilla (G) (D) (E)
- Strawberry Swirled (G) (D) (E) (N) (S)
- Chocolate Fudge Brownie (G) (D) (E) (S)
- Cookie Dough (G) (D) (E) (S)
- Peanut Butter Cup (G) (D) (E) (N)

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Key:



:Vegan



:Madhu's
Signature Dish



:Starter on Table,
this dish is best served on
the table as a starter



:Canapes Only,
this dish is best served as a
bitesize canape



:Live Station,
this dish can be served as a
live station that adds theatre to
your buffet service

Allergens

(F) Fish - (C) Crustacean shellfish - (G) Gluten - (D) Dairy - (E) Egg - (N) Nut
(M) Mustard - (S) Soya Bean - (Se) Sesame Seeds - (Soy) - (SO2) - (Celery)