

M. MADHU'S

AT

THE GROVE 



MOTHER'S DAY MENU

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NON-VEGETARIAN

PRE-STARTER

Mango burst phuchkas (Su)(G)(M)

Spiced chickpeas, potato, tamarind chutney and sweet yoghurt filled semolina puff served with compressed aam panna balloon

STARTERS

Tandoori kalmi kebab (N)(M)(Su)

Chargrilled chicken leg simmered in tomato, dried fenugreek leaves and butter sauce

Robata herby lamb chop (M)(Su)

Robata grilled lamb chops infused with fresh herbs and spices

Curried salmon with citrus salsa (M)(F)(Mu)(Su)

Curry leaf flavoured chargrilled salmon served with tangy orange, pineapple and lime salsa

SORBET

Lemon sorbet with olive dust (Su)

Purifies a palate in style

THE MID MEALS

Machuzi kuku (M)(Su)

A recipe created by renowned "Madhu's" chicken in an aromatic home style curry

Prawn moilee (Cr)(Su)(Mu)

Velvety curry of soft prawns simmered with tomato, coconut milk and coastal spices

Hyderabadi gosht biryani (M)(Su)(N)

Highlights the art of cooking marinated lamb meat and basmati together

ACCOMPANIMENTS

Madhu's dal makhni (M)(Su)

Slow cooked creamy black lentil stew – "Talk of the town"

Butter naan (G)(M)

DESSERT

Raspberry & Saffron Mille-feuille (M)(E)(G)(So)(Su)

85
Per Person

If you have any allergies or dietary requirements, please speak to a 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



MOTHER'S DAY MENU

VEGETARIAN

PRE-STARTER

Mango burst phuchkas (Su)(G)(M)

Spiced chickpeas, potato, tamarind chutney and sweet yoghurt filled semolina puff served with compressed aam panna balloon

STARTERS

Achari paneer tikka, pineapple shashlik (M)(Su)

Hung curd, Indian spices and pickle flavour chargrilled malai paneer, spiced chargrilled pineapple

Methi malai soya chaap (So) (Su) (M) (N)(G)

Cashew nut paste, yoghurt marinated and dried fenugreek leaves flavoured clay oven roasted soya chaap

Hara bhara kebab (M)(Su)(N)(G)

Mixed nuts and cheese filled spinach and green peas kebabs

SORBET

Lemon sorbet with olive dust (Su)

Purifies a palate in style

THE MID MEALS

Saag paneer (M)(Su)(Mu)

Fresh cheese cooked with fresh mustard and spinach leaves

Exotic vegetable moilee (Su)(Mu)

Seasonal English vegetables simmered with tomato, coconut milk and coastal spices

Nizami subz biryani (M)(Su)(N)

Lucknowi style pot sealed aromatic rice cooked with seasonal vegetables

ACCOMPANIMENTS

Madhu's dal makhni (M)(Su)

Slow cooked creamy black lentil stew – "Talk of the town"

Butter naan (G)(M)

DESSERT

Raspberry & Saffron Mille-feuille (So)(G)(Su)

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MOTHER'S DAY MENU

VEGAN

PRE-STARTER

Mango burst phuchkas (Su)(G)

Spiced chickpeas, potato, tamarind chutney and vegan yoghurt filled semolina puff served with compressed aam panna balloon

STARTERS

Tandoori avocado (N)(Su)

Clay oven roasted avocado, lemon and vegan butter pearls

Hara bhara kebab (Su)(N)(G)

Mixed nuts and vegan cheese filled spinach and green peas kebabs

Gobhi surkh angar (Su)(So)(G)

Crispy fried cauliflower and broccoli Tossed with soya and chilli garlic sauce

SORBET

Lemon sorbet with olive dust (Su)

Purifies a palate in style

THE MID MEALS

Baingan ka bharta (Su)(Mu)

Smoked roasted eggplant minced and cooked with green peas and onion tomato masala

Exotic vegetable moilee (Su)(Mu)

Seasonal English vegetables simmered with tomato, coconut milk and coastal spices

Nizami subz biryani (Su)(N)

Lucknowi style pot sealed aromatic rice cooked with seasonal vegetables

ACCOMPANIMENTS

Madhu's dal tadka (Su)

Split yellow lentils with tumeric, garlic, cumin and red chilli

Vegan butter naan (G)(Su)

DESSERT

Raspberry & Saffron Mille-feuille (So)(G)(Su)

85
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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

