



*M.* MADHU'S

*of*

MAYFAIR

Pre-Theatre Set Menu

# Pre-Theatre Vegetarian Set Menu

Available from 5.30pm - 7.30pm

## 1st Course

**Box of Poppadom with selection of dips** (G) (Su)

## 2nd Course

### Royal Thali

#### **Paneer Tikka** (M)

Indian cottage cheese marinated in chilli, turmeric and yoghurt, from our Robata Grill.

#### **Karai Paneer** (M) (N)

Indian Ricotta cheese simmered in a mild creamy gravy enriched with butter and spiced with cardamom and cinnamon.

#### **Punjabi Kadi** (G) (M) (Mu)

Traditional Punjabi Vegetarian dish of yoghurt and gram flour made with mini vegetable dumplings.

#### **Aloo Bhindhi** (Su)

Spiced diced potato and okra dry curry.

#### **Madhu's Makhani Dal** (M) (Su)

Slow cooked black lentils cooked with butter and tomatoes, flavoured with fenegreek, garlic and finished with cream.

#### **Pillau Rice**

Rice spiced using whole spices cardamom, cloves, fresh peas black pepper and dressed with edible flower.

### Accompaniments

Jeera and cucumber raita dressed with Pomegranate mixed with roasted cumin black pepper and coriander (M)

Salad: peppers, romaine, cucumber, carrots, red onion, cherry tomato, green chilli, lemon & micro herbs topped with Amarnath mango chutney (Su) and pickle (Mu) on banana leaf & rolled poppadom (G) & Tandoori Naans (G) (M)

## 3rd Course

### Dessert

#### **Rasmalai** (G) (M) (N)

Fresh milk cake dipped in a creamy sauce flavoured with saffron and cardamom, dressed with slivers of almond.

**Supplement for a glass of Prosecco at £7 / Supplement for a glass Laurent Perrier Rosé Champagne at £10**

£35

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (C) Crustacean - (So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame

Please note - a discretionary 12.5% service charge will be added to your bill.



MAYFAIR

# Pre-Theatre Vegan Set Menu

Available from 5.30pm - 7.30pm

## 1st Course

**Box of Poppadom with selection of dips** (G) (Su)

## 2nd Course

### Royal Thali

**Asparagus Choma** (Su) & **Achari Gobi** (Mu)

Chilli and lemon asparagus & grilled cauliflower, marinated in Indian pickling spices, from our Robata Grill.

**Aloo Bhindhi** (Su)

Spiced diced potato and okra dry curry.

**Baigun Ka Bhartha** (Su)

Char-Smoked Aubergine mash cooked with onion cumin and green peas.

**Mixed Vegetable Jalfrezi** (Su)

Medley of Garden vegetables sautéed in a rich tomato, cumin ginger garlic and onions sauce.

**Tarka Dal** (Su)

Split Yellow lentils tempered with turmeric, garlic, cumin and red chilli.

**Pillau Rice**

Rice spiced using whole spices cardamom, cloves, fresh peas black pepper and dressed with edible flower.

### Accompaniments

Jeera and cucumber vegan plant based raita dressed with Pomegranate mixed with roasted cumin black pepper & coriander

Salad: peppers, romaine, cucumber, carrots, red onion, cherry tomato, green chilli, lemon & micro herbs topped with Amarnath mango chutney (Su) and pickle (Mu) on banana leaf & rolled poppadom (G) & Tandoori Roti (G)

## 3rd Course

### Dessert

**Chocolate and Cardamon Cake with Mango Sorbet**

Supplement for a glass of Prosecco at £7 / Supplement for a glass Laurent Perrier Rosé Champagne at £10

£35

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (C) Crustacean - (So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame

Please note - a discretionary 12.5% service charge will be added to your bill.

# Pre-Theatre Non-Vegetarian Set Menu

Available from 5.30pm - 7.30pm

## 1st Course

**Box of Poppadom with selection of dips** (G) (Su)

## 2nd Course

### Royal Thali

#### Robata Chops (M)

Lamb chops, marinated in ginger and aromatic spices, from our Robata Grill.

#### Saag Gosht (M) (Su)

Spring Lamb cooked using fresh spinach sauce.

#### Makhani Chicken (M) (N) (Su)

Chicken pieces simmered in a mild creamy gravy enriched with butter and spiced with cardamom and cinnamon.

#### Aloo Bhindhi (Su)

Spiced diced potato and okra dry curry.

#### Madhu's Makhani Dal (M) (Su)

Slow cooked black lentils cooked with butter and tomatoes, flavoured with fenegreek, garlic and finished with cream.

#### Pillau Rice

Rice spiced using whole spices cardamom, cloves, fresh peas black pepper and dressed with edible flower.

#### Accompaniments

Jeera and cucumber raita dressed with Pomegranate mixed with roasted cumin black pepper and coriander (M)

Salad: peppers, romaine, cucumber, carrots, red onion, cherry tomato, green chilli, lemon & micro herbs topped with Amarnath mango chutney (Su) and pickle (Mu) on banana leaf & rolled poppadom (G) & Tandoori Naans (G) (M)

## 3rd Course

### Dessert

#### Rasmalai (G) (M) (N)

Fresh milk cake dipped in a creamy sauce flavoured with saffron and cardamom, dressed with slivers of almond.

Supplement for a glass of Prosecco at £7 / Supplement for a glass Laurent Perrier Rosé Champagne at £10

£35

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (C) Crustacean - (So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame

Please note - a discretionary 12.5% service charge will be added to your bill.

# Pre-Theatre Pescatarian Set Menu

Available from 5.30pm - 7.30pm

## 1st Course

**Box of Poppadom with selection of dips** (G) (Su)

## 2nd Course

### Royal Thali

#### **Tandoori Salmon** (F) (M)

Spiced marinated fillets of Scottish salmon in a dill marinade, from our Robata Grill.

#### **Prawn Moilee Curry** (F) (C) (Su) (Mu)

Succulent Prawns cooked in a light masala sauce infused with mustard seeds, finished with coconut cream and fresh coriander.

#### **Masala Fish** (F) (Su)

Tilapia Fish curry made with tempered Ajwain seeds.

#### **Aloo Bhindhi** (Su)

Spiced diced potato and okra dry curry.

#### **Madhu's Makhani Dal** (M) (Su)

Slow cooked black lentils cooked with butter and tomatoes, flavoured with fenegreek, garlic and finished with cream.

#### **Pillau Rice**

Rice spiced using whole spices cardamom, cloves, fresh peas black pepper and dressed with edible flower.

#### **Accompaniments**

Jeera and cucumber raita dressed with Pomegranate mixed with roasted cumin black pepper and coriander (M)

Salad: peppers, romaine, cucumber, carrots, red onion, cherry tomato, green chilli, lemon & micro herbs topped with Amarnath mango chutney (Su) and pickle (Mu) on banana leaf & rolled poppadom (G) & Tandoori Naans (G) (M)

## 3rd Course

### Dessert

#### **Rasmalai** (G) (M) (N)

Fresh milk cake dipped in a creamy sauce flavoured with saffron and cardamom, dressed with slivers of almond.

Supplement for a glass of Prosecco at £7 / Supplement for a glass Laurent Perrier Rosé Champagne at £10

£35

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (C) Crustacean - (So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame

Please note - a discretionary 12.5% service charge will be added to your bill.



MAYFAIR