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of

MAYFAIR

Group Set Menus



Group Set Menu

Non-Vegetarian

Starters

Murgh Tikka (M) (Su)

Traditionally spiced and marinated chicken thigh, chargrilled on the robata.

Robata Chops (M)

New Zealand lamb chops, marinated in ginger and aromatic spices.

Palak Patta Chaat (M) (Su)

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

Chilli Paneer (G) (M) (So) (Su)

Cottage cheese marinated in ginger & garlic tossed with green chillies, onions and peppers in a wok.

Palate Cleanser

Elderflower Sorbet

Main Course

Kashmiri Rogan Josh (M) (Su)

The classic lamb curry of Kashmir. British lamb dices slowly braised with a multitude of spices.

Murgh Makhani (M) (N) (Su)

Our house favourite of tandoori grilled chicken tikkas, simmered in buttery fresh tomato sauce, flavoured with fenugreek and finished with cream.

Madhu's Makhani Dal (M) (Su)

Slow cooked black lentils braised with butter and tomato, flavoured with fenugreek and garlic, finished with cream.

Aloo Bhindi Masala (Su)

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

Bread Basket & Pillau Rice

Dessert

Gajar Ka Halwa & Badam Kulfi (G) (M) (N) (E)

Fresh sweet halwa made from carrots, milk and cream, served traditional Indian ice cream with almond flavor.

Group Set Menu £70 per person

£10.00 supplement for a glass of Laurent-Perrier Rose/Brut

Tilda

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

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





Group Set Menu

Vegetarian

Starters

Masala Mogo (Su)

Crispy fried cassava chips tossed in roasted spices.

Vegetable Samosa (G) (Su) (Se)

A Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas. Served with tamarind chutney.

Palak Patta Chaat (M) (Su)

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

Chilli Paneer (G) (M) (So) (Su)

Cottage cheese marinated in ginger & garlic tossed with green chillies, onions and peppers in a wok.

Palate Cleanser

Elderflower Sorbet

Main Course

Karahi Paneer (M) (Su)

A classic dish of stir-fried cottage cheese with peppers and onions in a wholesome masala sauce.

Mixed Vegetable Jalfrezi (Su)

Medley of garden vegetables cooked with ginger, cumin, onions and green chilli.

Madhu's Makhani Dal (M) (Su)

Slow cooked black lentils braised with butter and tomato, flavoured with fenugreek and garlic, finished with cream.

Aloo Bhindi Masala (Su)

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

Bread Basket & Pillau Rice

Dessert

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Group Set Menu

Vegan

Starters

Palak Patta Chaat (Su)

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

Masala Mogo (Su)

Crispy fried cassava chips tossed in roasted spices.

Chilli & Garlic Mushroom (G) (Su) (So)

Chilli flavoured baby mushrooms with peppers.

Achari Gobi (Su)

Grilled cauliflower, marinated in Indian pickling spices.

Palate Cleanser

Elderflower Sorbet

Main Course

Bhindi Masala (Su)

Stir fried okra with onion, tomato and a touch of spice.

Baingan Bhartha (Su)

Smoked aubergine with onion, cumin and peas.

Mixed Vegetable Jalfrezi (Su)

Medley of garden vegetables cooked with ginger, cumin, onions and green chilli.

Jeera Aloo (Su)

Baby potato tossed in cumin and light species

Accompaniments

Vegan Cucumber & Carrot Raita, Mutter Pillau Rice & Tandoori Roti (G)

Dessert

Chocolate Torte, Mango Sorbet and Lemon Tart (G) (N)

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Group Set Menu

Pescatarian

Starters

Tandoori Salmon (F) (M)

Spiced marinated fillets of Scottish salmon in a dill marinade.

Garlic & Chilli Prawns (G) (C) (Su) (So)

Pan fried fresh prawns with garlic & chilli.

Jeera Scallops (M) (Su) (Mo)

Seared king scallops served with a tangy relish.

Palak Patta Chaat (M) (Su)

British marsh samphire and crispy battered baby spinach leaves with chillies, turmeric & fresh coriander, dressed with sweet, spicy yoghurt and tamarind chutney.

Palate Cleanser

Elderflower Sorbet

Main Course

Masala Fish (F) (M) (Su)

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

Prawns in Moilee Sauce (C) (M) (Su)

Prawns simmered in a delicate south Indian sauce consisting of coconut cream & tempered spices of curry leaves and mustard.

Madhu's Makhani Dal (M) (Su)

Slow cooked black lentils braised with butter and tomato, flavoured with fenugreek and garlic, finished with cream.

Aloo Raviya (Su)

Another Madhu's speciality, baby aubergine stuffed with roasted spices and new potatoes, slow baked.

Bread Basket & Pillau Rice

Dessert

Gajar Ka Halwa & Badam Kulfi (G) (M) (N) (E)

Fresh sweet halwa made from carrots, milk and cream, served traditional Indian ice cream with almond flavor.

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