



M. MADHU'S

of

MAYFAIR

Pre-Theatre Set Menus

Pre-Theatre Vegetarian Set Menu

Available from 5.00pm - 6.00pm

1st Course

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

2nd Course

Royal Thali

Paneer Tikka (M)

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

Karai Paneer (M) (Su)

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 & cucumber raita dressed with Pomegranate mixed with roasted cumin black pepper & coriander (M), Salad: peppers, romaine, cucumber, carrots, red onion, cherry tomato, green chilli, lemon & micro herbs topped with Amarnath mango chutney (Su) & pickle (Mu) on banana leaf & rolled poppadom (G) & Tandoori Naans (G) (M)

3rd Course

Dessert

Rasmalai (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 per person

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 5.00pm - 6.00pm

1st Course

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

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 & 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) & 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 per person

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

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MAYFAIR

Pre-Theatre Non-Vegetarian Set Menu

Available from 5.00pm - 6.00pm

1st Course

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

2nd Course

Royal Thali

Robata Chops

 (M)

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

Saag Gosht

 (M) (Su) (Mu)

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 & cucumber raita dressed with Pomegranate mixed with roasted cumin black pepper & 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

 (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 per person

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 Pescatarian Set Menu

Available from 5.00pm - 6.00pm

1st Course

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

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)

Tilipia 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 & dressed with edible flower.

Accompaniments

Jeera and cucumber raita dressed with Pomegranate mixed with roasted cumin black pepper & coriander (M), Salad: peppers, romaine, cucumber, carrots, red onion, cherry tomato, green chilli, lemon & micro herbs topped with Amarnath mango chutney (Su) & pickle (Mu) on banana leaf & rolled poppadom (G) & Tandoori Naans (G) (M)

3rd Course

Dessert

Rasmalai

 (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 per person

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

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