

MADHU'S

Brasserie

Group Set Menus

Non-Vegetarian Group Set Menu

STARTERS

Murgh Tikka (M)

Spiced chicken thigh, chargrilled on the robata.

Seekh Kebab (M)

A delicacy of lamb mince kebab cooked on skewers.

Chilli Garlic Prawn (Cr) (M) (Su)

King prawn stir fried with garlic & red chillies & a touch of lime.

Palak Patta Chaat (M) (Su)

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

MAIN COURSE

Murgh Makhani (M) (N) (Su)

Tandoori grilled chicken tikka, simmered in tomato sauce, flavoured with fenugreek and finished with cream.

Karai Lamb (M)

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

Aloo Bhindi Masala (Su)

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

Madhu's Makhani Dal (M) (Su)

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

Breads & Rice & Accompaniments

Lachedar Paratha & Tandoori Naan (G) (M) & Mutter Pilau & Cucumber & Carrot Raita (M)

DESSERTS

Gajar ka Halwa (M) (N)

A sweet carrot dish caramelised using butter, sugar and fresh cream.

Badam Kulfi (M) (N)

Traditional Indian ice cream made with clotted cream and almonds.

£35

PER PERSON

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.

Vegetarian Group Set Menu

STARTERS

Palak Patta Chaat (M) (Su)

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

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

Paneer marinated in ginger and garlic, tossed with green chillies, onions and peppers.

Aloo Tikki (G) (M) (Su)

Potato patty filled with garden peas & served with a tangy chick peas, yoghurt & tamarind chutney.

Malai Broccoli (M) (Mu) (Su)

Grilled broccoli marinated in Indian pickling spices.

MAIN COURSE

Saag Paneer (M) (Mu) (Su)

Indian cottage cheese infused with fresh young spinach paste.

Bhindi Masala (Su)

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

Aloo Gobi Mutter (Su)

Potato and cauliflower cooked in its own steam in an enclosed dish, lightly spiced.

Madhu's Makhani Dal (M) (Su)

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

Breads & Rice & Accompaniments

Lachedar Paratha & Tandoori Naan (G) (M) & Mutter Pilau & Cucumber & Carrot Raita (M)

DESSERTS

Gajar ka Halwa (M) (N)

A sweet carrot dish caramelised using butter, sugar and fresh cream.

Badam Kulfi (M) (N)

Traditional Indian ice cream made with clotted cream and almonds.

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Vegan Group Set Menu

STARTERS

Palak Patta Chaat (Su)

British samphire and crispy battered baby spinach leaves with chilli, turmeric, fresh coriander, dressed with vegan yogurt and tamarind.

Vegetable Samosa (G) (Su)

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

Chilli Garlic Mogo (Su)

Crispy fried cassava chips tossed in spices with roasted garlic and chilli.

Achari Gobi (Mu) (Su)

Grilled cauliflower, marinated in Indian pickling spices.

MAIN COURSE

Baingan Ka Bhartha (Su)

Char-smoked aubergine mash, cooked with onion, cumin and green peas.

Bhindi Masala (Su)

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

Aloo Gobi Mutter (Su)

Potato and cauliflower cooked in its own steam in an enclosed dish, lightly spiced.

Channa Masala (Su)

Chickpeas gently simmered in our unique gram masala blend of spices.

Breads & Rice & Accompaniments

Roomali Roti (G) & Mutter Pilau & Vegan Raita

DESSERTS

Morello Cherry & Chocolate Cremoux Sable (So)

£35

PER PERSON

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