



PRE-THEATRE MENU

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 inform your order taker of any allergy or special dietary requirements before placing your order. Please note that we do work in an environment that handles numerous ingredients and allergens.

A 12% service charge is added to your total bill (6% discretionary and 6% fixed).

VEGETARIAN

Paneer Tikka

Tandoor-roasted Indian cheese, marinated with aromatic spices, yoghurt. (M)

ROYAL THALI

Madhu's Royal Thali was commissioned and created for the first-ever Asian-catered event by Madhu's at Windsor Castle for His Majesty King Charles III.

Bhindi Masala

Fried okra, onions, roasted cumin & a blend of spices. (Su)

Asparagus Moilee

Tender asparagus in a fragrant coconut and curry leaf sauce, delicately spiced with mustard seeds. (Mu) (Su)

Karahi Paneer

Stir-fried Indian cheese, peppers & onions in a wholesome masala. (M) (Su)

Madhu's Makhni Dal

24 hours slow-cooked black lentils, butter, tomato, fenugreek & cream. (M) (Su)

ACCOMPANIMENTS

Pilau Rice

Rice spiced using whole spices, cardamom, cloves, fresh green peas & black pepper. (Su)

Jeera and Cucumber Raita

dressed with pomegranate mixed with roasted cumin black pepper & coriander. (M)

Mango Chutney

A sweet and tangy mango chutney, delicately spiced. (Su)

Pickle

A traditional Indian pickle of seasonal vegetables and aromatic spices, delivering a bold, tangy finish. (Mu) (G)

Mini Naans

Freshly baked in the tandoor, soft and lightly charred, finished with butter. (G) (M)

Gajar Ka Halwa

Slow-cooked heritage carrots with reduced milk, khoya, fragrant cardamom, and toasted pistachios. (Su) (M) (N)

£50
P/P

SUPPLEMENT

A glass of Laurent-Perrier La Cuvée £14

A glass of Laurent-Perrier Cuvée Rosé £20

NON-VEGETARIAN

Butter Chicken Chops

Marinated chicken thighs on the bone, chargrilled on the robata and smothered with makhni sauce. (M)

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Murgh Makhni

Tandoori chicken tikka, buttery tomato sauce, fenugreek & cream. (M) (N) (Su)

Prawn Moilee

King prawns in a creamy coconut curry, mustard seeds & curry leaves. (Cr) (Mu) (Su)

Karahi Gosht

British lamb, wok cooked with peppers, onions, tomatoes & freshly roasted spices (M) (Su)

Madhu's Makhni Dal

24 hours slow-cooked black lentils, butter, tomato, fenugreek & cream (M) (Su)

ACCOMPANIMENTS

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Jeera and Cucumber Raita

dressed with pomegranate mixed with roasted cumin black pepper & coriander. (M)

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