



FESTIVE TASTING MENU

ALLERGENS:

(F) Fish (G) Gluten (M) Milk (E) Egg (N) Nut (Mu) Mustard
(Cr) Crustacean (So) Soya (Su) Sulphites (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).

NON-VEGETARIAN

Gulabi Puri Chaat

Crisp rose-hued puris, spiced potato, chickpeas, silky yoghurt, and tangy tamarind-mint chutneys. (G) (Su) (M)

Wine Pairing: Non-Vintage, Laurent-Perrier La Cuvée Brut, Champagne, France

Malabar Scallop, Lasuni Aur Mirchi Jhinga, Tandoori Salmon with Citrus Salsa

Coconut and coastal-flavoured queen scallop, sautéed prawn and succulent grilled salmon. (G) (F) (Cr) (M) (Su) (Ce) (Mu)

Wine Pairing: 2024 Riesling, 50 Degrees, Schloss Johannisberg, Rheingau, Germany

Butter Chicken Chop, Lamb Seekh Kebab & Robata Lamb Chop

Chargrilled spiced chicken on the bone and mini lamb skewers with robata-grilled lamb chop. (G) (M) (Su) (N)

Wine Pairing: Pinot Noir, Domaine Jaffelin, Burgundy, France

Passion Fruit Sorbet (Su)

Royal Thali: Murgh Makhni, Prawn Moilee Curry, Karahi Gosht, Dal Makhni, Raita, Turkey Biryani, Pickle, Salad & Mini Tandoori Naan

(G) (M) (N) (Su) (Mu) (Cr)

Madhu's Royal Thali was commissioned and produced for the first-ever Asian catered event by Madhu's at Windsor Castle for HRH King Charles.

Wine Pairing: 2022 Valpolicella Ripasso Superiore, Corte Figaretto, Veneto, Italy.

Or 2024 Sauvignon Blanc, Te Aka, Marlborough, New Zealand

Chocolate Christmas Tree

Decadent chocolate, delicately sculpted and adorned with refined festive accents.

(E) (M) (N) (G)

Wine Pairing: 2020 Château Mingets Sauternes, Bordeaux, France

**£70 SUPPLEMENT FOR WINE
PAIRING TASTING MENU**

£90
P/P

VEGETARIAN

Gulabi Puri Chaat

Crisp rose-hued puris, spiced potato, chickpeas, silky yoghurt, and tangy tamarind-mint chutneys. (G) (Su) (M)

Wine Pairing: Non-Vintage, Laurent-Perrier La Cuvée Brut, Champagne, France

Achari Paneer Tikka, Curried Coco Pineapple & Malai Broccoli

Paneer marinated with mango and pickling spices, caramelised pineapple with coconut gel & creamed broccoli with cheese. (M) (Mu) (Su)

Wine Pairing: 2025 Réserve de l'Herre Rosé, Côtes de Gascogne, France

Tandoori Shakarkandi, Chilli Paneer & Palak Patta Chaat

Chargrilled spiced sweet potato with herb yoghurt, chilli-flavoured Indian cheese with bell peppers, crispy fried spinach & samphire.

(G) (M) (So) (Su) (Ce)

Wine Pairing: 2024 Riesling, 50 Degrees, Schloss Johannisberg, Rheingau, Germany

Passion Fruit Sorbet (Su)

Royal Thali: Karahi Paneer, Asparagus Moilee Curry, Bhindi Masala, Dal Makhni, Raita, Morel Biryani, Pickle, Salad & Mini Tandoori Naan

(G) (M) (Su) (Mu)

Madhu's Royal Thali was commissioned and produced for the first-ever Asian catered event by Madhu's at Windsor Castle for HRH King Charles.

Wine Pairing: 2022 Valpolicella Ripasso Superiore, Corte Figaretto, Veneto, Italy. Or 2024 Sauvignon Blanc, Te Aka Marlborough, New Zealand

Chocolate Christmas Tree

Decadent chocolate, delicately sculpted and adorned with refined festive accents.

(E) (M) (N) (G)

Wine Pairing: 2020 Château Mingets Sauternes, Bordeaux, France

**£70 SUPPLEMENT FOR WINE
PAIRING TASTING MENU**



VEGAN

Gulabi Puri Chaat

Crisp rose-hued puris, spiced potato, chickpeas, silky vegan yoghurt, and tangy tamarind-mint chutneys. (G) (Su)

Wine Pairing: Non-Vintage, Laurent-Perrier La Cuvée Brut, Champagne, France

Curried Coco Pineapple, Achari Gobi, & Masala Mogo

Caramelised pineapple with curry & coconut, pickle-flavoured cauliflower & spiced cassava chips. (Mu) (G) (Su)

Wine Pairing: 2025 Réserve de l'Herre Rosé, Côtes de Gascogne, France

Tandoori Shakarkandi, Chilli Garlic Mushroom & Palak Patta Chaat

Chargrilled spiced sweet potato, chilli garlic mushrooms, crispy spinach & samphire. (G) (Su)

Wine Pairing: 2024 Riesling, 50 Degrees, Schloss Johannisberg, Rheingau, Germany

Passion Fruit Sorbet (Su)

Royal Thali: Asparagus Moilee Curry, Bhindi Masala, Baingan Ka Bhartha, Tarka Channa Dal, Vegan Raita, Morel Biryani, Pickle, Salad & Mini Tandoori Roti

(G) (Mu) (Su)

Madhu's Royal Thali was commissioned and produced for the first-ever Asian catered event by Madhu's at Windsor Castle for HRH King Charles.

Wine Pairing: 2022 Valpolicella Ripasso Superiore, Corte Figaretto, Veneto, Italy.

Or 2024 Sauvignon Blanc, Te Aka, Marlborough, New Zealand

Chocolate Christmas Tree

Decadent chocolate, delicately sculpted and adorned with refined festive accents.

(So) (N) (G)

Wine Pairing: 2020 Château Mingets Sauternes, Bordeaux, France

**£70 SUPPLEMENT FOR WINE
PAIRING TASTING MENU**

**£90
P/P**