



M. MADHU'S

AT

THE GROVE 

CHRISTMAS GROUP SET MENU

NON-VEGETARIAN

STARTERS

Parmesan & Truffle Chicken Tikka (M) (Su) (G) (N)

Clay-oven roasted chicken with cashews,
Parmesan, truffle and aromatic herbs.

Robata Chops (M) (Su)

Lamb chops, marinated in ginger and aromatic spices.

Tandoori Paneer Tikka (M) (Su)

Paneer marinated in chilli, turmeric and yoghurt.

Palak Patta Chaat (G) (M) (Su)

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

SORBET

Blood Orange Sorbet (So) (Su)

Bright blood orange sorbet for a clean,
refreshing pause between courses.

MAINS

Kashmiri Saffron Chicken (M) (N) (Su)

Tender chicken in a refined Kashmiri-style sauce with saffron,
fennel and green cardamom, warming spice and nutty richness.

Saag Gosht (M) (Su) (Mu)

A classic dish of slow-cooked lamb leg and robust spices
blended with fresh mustard and spinach leaves.

Madhu's Dal Makhni (M) (Su)

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

Bhindi Masala (Su)

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

ACCOMPANIMENTS

Caramelised Onion and Saffron Pulao (Su) (G)

Tandoori Naan and Lachedar Paratha (M) (G)

Cucumber and Carrot Raita (M)

DESSERTS

Saffron Milk Cake (G) (M) (N)

Delicate saffron sponge soaked in
fragrant milk and cardamom.

85_{PP}

Please note that parties of eight guests or more will be offered our group set menu or tasting menu.

Please speak to your server regarding any allergy concerns.

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

VEGETARIAN

STARTERS

Parmesan & Truffle Paneer Tikka (M) (Su)

Charred paneer with Parmesan, truffle and aromatic spice, finished with a delicate smoky note.

Vegetable Samosa (G) (Su)

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

Masala Mogo (Su)

Crispy-fried cassava chips tossed in roasted spices.

Palak Patta Chaat (G) (M) (Su)

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

SORBET

Blood Orange Sorbet (So) (Su)

Bright blood orange sorbet for a clean, refreshing pause between courses.

MAINS

Asparagus and Broccoli Moilee (Mu) (Su)

Asparagus and broccoli in a delicate, fragrant coastal-style moilee.

Aloo Raviya (Su)

A refined potato preparation inspired by traditional Indian flavours and contemporary plating.

Madhu's Dal Makhni (M) (Su)

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

Bhindi Masala (Su)

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

ACCOMPANIMENTS

Caramelised Onion and Saffron Pulao (Su) (G)

Tandoori Naan and Lachedar Paratha (M) (G)

Cucumber and Carrot Raita (M)

DESSERTS

Saffron Milk Cake (G) (M) (N)

Delicate saffron sponge soaked in fragrant milk and cardamom.

85_{PP}

Please note that parties of eight guests or more will be offered our group set menu or tasting menu.

Please speak to your server regarding any allergy concerns.

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

VEGAN

STARTERS

Robata-Grilled Portobello Mushroom (G) (Su)

Smoky Portobello mushroom cooked on the robata with a vibrant red pepper accompaniment.

Hara Bhara Kebab (N) (Su)

Spinach and green pea kebabs filled with mixed nuts and vegan cheese, gently spiced and griddled.

Masala Mogo (Su)

Crispy fried cassava chips tossed in roasted spices.

Palak Patta Chaat (G) (Su)

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

SORBET

Blood Orange Sorbet (So) (Su)

Bright blood orange sorbet for a clean, refreshing pause between courses.

MAINS

Asparagus and Broccoli Moilee (Mu) (Su)

Asparagus and broccoli in a delicate, fragrant coastal-style moilee.

Aloo Raviya (Su)

A refined potato preparation inspired by traditional Indian flavours and contemporary plating.

Tarka Channa Dal (Su)

Split yellow lentils with turmeric, garlic, cumin and red chilli.

Bhindi Masala (Su)

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

ACCOMPANIMENTS

Caramelised Onion and Saffron Pulao (Su) (G)

Tandoori Roti (G)

Cucumber and Carrot Vegan Raita (So)

DESSERTS

Chef's Special

85_{PP}

Please note, parties of eight guests or more will be offered our group set menu or tasting menu.

Please speak to your server regarding any allergy concerns.

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