



*of*

MAYFAIR

FESTIVE MENU



AVAILABLE FROM  
1ST DECEMBER - 30TH DECEMBER 2024





### STARTERS

#### Chilli Chicken (Su)(M)

Rich and spicy chicken tossed in a wok with fresh green chillies, fenugreek and a blend of spices.

#### Robata Chops (M)

Lamb chops, marinated in ginger and aromatic spices.

#### Palak Patta Chaat (M)(Su)

Samphire and crispy battered baby spinach leaves with chilli, turmeric and fresh coriander dressed in chutneys and sweet, spiced yoghurt.

#### Chilli Garlic Prawns (M)(Su)(Cr)

King Prawns stir fried with garlic, red chillies and a touch of lime.

### SORBET

#### Lime & Lemon (Su)

### MAINS

#### Lamb Shank (M)(Su)

Madhu's of Mayfair special lamb shank braised in our signature machuzi sauce.

#### Murgh Makhni (M)(Su)(N)

Morsels of soft chicken thigh grilled on the robata and then simmered in a velvety creamy tomato and butter gravy.

#### Madhu's Dal Makhni (M)(Su)

Slow cooked black lentils, tempered in butter with ginger, garlic, onions, and tomatoes.

#### Saag Aloo (Su)(Mu)

Pureed fresh spinach and mustard leaves, tempered with chillies and spices along with potatoes.

### ACCOMPANIMENTS

Bread basket, tandoori naan & lachedar paratha (G)(M)

Pilau rice, cucumber & carrot raita (M)

### DESSERT

#### Chocolate Fondant (M)(G)(E)

A rich chocolate dessert with a molten centre, cinnamon crumbs and vanilla ice-cream.

**£75 PER PERSON.**

Please note, parties of 8 guests or more will be offered the festive set menu.

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

"As part of our commitment to transparent pricing, we do not add a service charge on your final bill. The price you see on the menu is the price you pay."





MAYFAIR

## VEGETARIAN FESTIVE MENU

### STARTERS

#### Malai Broccoli <sup>(M)</sup>

Grilled broccoli marinated in a mild cardamom flavoured creamy cheese marinade.

#### Mock Chilli Chicken <sup>(Se)(Su)(G)</sup>

Rich & spicy plant-based protein pieces tossed in a wok with fresh green chillies, fenugreek & a blend of spices.

#### Palak Patta Chaat <sup>(M)(Su)</sup>

Samphire and crispy battered baby spinach leaves with chilli, turmeric and fresh coriander dressed in chutneys and sweet, spiced yogurt.

#### Paneer Tikka <sup>(Se)(Su)(G)(M)(Ce)</sup>

Indian cheese marinated in chilli, turmeric and yogurt.

### SORBET

Lime & Lemon <sup>(Su)</sup>

### MAINS

#### Paneer Lababdar <sup>(Su)(M)(N)</sup>

Indian cheese simmered to succulence in a mild gravy, enriched with butter, cashew nuts, cream & aromatically spiced with cardamom and fenugreek.

#### Aloo Ravaiya <sup>(Su)</sup>

Baby aubergines and jersey potatoes cooked together in a tangy masala sauce.

#### Madhu's Dal Makhni <sup>(Su)(M)</sup>

Slow cooked black lentils, tempered in butter with ginger, garlic, onions, and tomatoes.

#### Saag Corn <sup>(Su)(M)</sup>

Pureed fresh spinach and mustard leaves, tempered with chillies and spices along with sweetcorn.

### ACCOMPANIMENTS

Bread basket, tandoori naan & lachedar paratha <sup>(G)(M)</sup>

Pilau rice, cucumber & carrot raita <sup>(M)</sup>

### DESSERT

#### Chocolate Fondant <sup>(G)(So)</sup>

A rich chocolate dessert with a molten centre, cinnamon crumbs and vegan vanilla ice-cream.

**£75 PER PERSON.**

Please note, parties of 8 guests or more will be offered the festive set menu.

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## VEGAN FESTIVE MENU

### STARTERS

#### Achari Gobi (Su)(Mu)

Grilled cauliflower, marinated in Indian pickling spices.

#### Chilli Garlic Mogo (Su)(Mu)

Crispy fried cassava chips tossed in chilli garlic sauce and lime zest.

#### Palak Patta Chaat (Su)

Samphire and crispy battered baby spinach leaves with chilli, turmeric and fresh coriander dressed in chutneys and sweet, spiced yogurt.

#### Asparagus Choma (Su)

British asparagus spiced with chilli and lemon, grilled on the robata.

### SORBET

Lime & Lemon (Su)

### MAINS

#### Bhindi Masala (Su)

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

#### Baingan Bhartha (Su)

Smoked aubergine with onion, cumin and peas.

#### Mutter Mushroom (Su)

Fresh garden peas and mushrooms cooked together in an onion and tomato masala sauce.

#### Tarka Channa Dal (Su)

Split yellow channa dal, tempered with turmeric, cumin and chilli.

### ACCOMPANIMENTS

Pilau rice & tandoori roti

Vegan cucumber & carrot raita (G)

### DESSERT

#### Chocolate Fondant (G)(So)

A rich chocolate dessert with a molten centre, cinnamon crumbs and vegan vanilla ice-cream.

**£75 PER PERSON.**

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