

SET LUNCH


2 course 21.95_{pp} 3 course 24.95_{pp}

STARTERS

(Choose any one)

Murgh tikka (M, Su)


Aromatic chicken marinated in spices and chargrilled on the robata.

 **Chilli & garlic prawns** (Cr, Ce, M, Su)

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

Paneer tikka (M, Su)


Indian cheese marinated in chilli, turmeric and yoghurt.

 **Vegetable samosa** (G, Su, Se)

A Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas.

MAINS

(Choose any one)

 **Murgh makhni** (M, N, Su)


Our house favourite of tandoori grilled chicken tikka, simmered in buttery fresh tomato sauce, flavoured with dried fenugreek leaves.

Saag gosht (M, Su, Mu)


Slow cooked lamb, robust spices blended with fresh mustard and spinach leaves.

Prawn moilee curry (Cr, Mu, Su, F)

Succulent king prawns braised in a creamy coconut curry with fresh turmeric, ginger, mustard seeds and curry leaves.

 **Madhu's makhni dal** (M, Su)

Slow cooked black lentils braised with butter, tomato, flavoured with dried fenugreek leaves and garlic.

 **Channa masala** (Su)

Chickpeas gently simmered in our unique spice blend.


All mains served with : carrot & cucumber raita (M), garden salad, muttar pilau, tandoori naan (G, M) or roti (G).

DESSERTS

(Choose any one)

Gulab Jamun (G, M, N)

Golden-fried sweet dough balls, soaked in rose-flavoured sugar syrup.

 **Mango passion cheesecake** (Su, So)

Mango and passion fruit flavoured cheesecake.





MAYFAIR

MADHU'S SIGNATURE ROYAL THALI

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 III. A traditional, balanced meal, similar to a tasting menu, but served on a single platter with a variety of dishes.

NON - VEGETARIAN

Murgh tikka, Murgh makhni, Saag gosht, Baingan ka bhartha
Madhu's makhni dal, Tandoori naan, Muttar pilau, Raita,
Achar, Kachumber salad & Gulab Jamun. (G, M, N, Su, Mu)

VEGETARIAN

Paneer tikka, Saag paneer, Punjabi kadi, Baingan ka bhartha
Madhu's makhni dal, Tandoori naan, Muttar pilau, Raita,
Achar, Kachumber salad & Gulab Jamun. (G, M, N, Su, Mu)

VEGAN

Achari gobhi, Mixed vegetable jalfrezi, Aloo bhindi masala, Baingan ka bhartha,
Tarka channa dal, Tandoori naan, Muttar pilau, Vegan raita, Achar,
Kachumber salad & Mango passion cheesecake. (G, Su, Mu, So)

24.95_{pp}

🌱 :Vegan 🍛 :Madhu's Signature Dish 🌶 :Chilli

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 our staff of any specific requirements, allergies, or special dietary needs before placing your order.

Available weekdays only, Monday to Friday from 12:00-15:00

