

## NEW YEAR'S EVE

## STARTERS

Margarita lobster taco Tequila dressing, chipotle butter, pepper salsa, guacamole, lime

Heritage beetroot, feta & pomegranate Balsamic baby onions, lovage pesto – vegan feta available (V/VG)

San Daniele ham Burrata, grilled peppers, ciabatta crostini, basil pesto

## MAINS

8oz fillet steak (cooked pink) Truffle & parmesan fries, rocket, pickled shallot, peppercorn sauce

Baked Teriyaki fillet of sea bass Miso tomato fondue, tender stem broccoli, pickled shimeji mushrooms, wakame potatoes

> Wild mushroom & celeriac 'lasagne' Winter truffle, smoked tomato & baby leaf salad (V/VG)

## DESSERTS

Cold chocolate lava cake Raspberry sorbet, gold chocolate nuggets (V)

> Lime leaf panna cotta Mango, passion fruit, biscotti

Cox's apple tart Salted caramel ice cream (VG)

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. (H) made with Halal meat / (VG) suitable for vegan requirements / (V) suitable for vegetarian requirements. Madison is a CASHLESS venue; we only accept card payments. All prices include VAT. A discretionary rate of 15% will be added to your bill.