

# M A D I S O N

## FESTIVE MENU

3 COURSES LUNCH £68 | 3 COURSES DINNER £78 PER PERSON

### TO START

Severn & Wye smoked salmon, crème fraiche, crispy potatoes, capers, cornichons 663 kcal

Buttermilk-fried chicken tenders, Korean chilli, yuzu slaw, miso pickles 768 kcal

Buffalo mozzarella, grilled courgettes, pine nuts, smoked pepper pesto (V) 279 Kcal

### MAIN COURSE

8oz fillet steak (cooked pink), truffle & parmesan fries, rocket & pickled shallot salad, peppercorn sauce 1536 kcal

Confit duck leg, spiced red cabbage, Brussels sprouts, rosemary roasted charlotte potatoes, cranberry sauce 1489 Kcal

Teriyaki sea bass fillet, ginger stir-fried greens, orange, coriander, wakame potatoes 982 kcal

Grilled aubergine parmigiana, mozzarella, Grana Padano, marinara sauce, rocket & smoked tomato salad (V) 1005 Kcal

### DESSERT

Honeycomb cheesecake, honeycomb ice cream 576 Kcal

Lime leaf panna cotta, mango, passion fruit, biscotti (V) 618 kcal

Salted caramel chocolate brownie, caramel ice cream (V) 523 kcal

\*Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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. (H) made with Halal meat / (VG) suitable for vegan requirements / (V) suitable for vegetarian requirements, (U) unpasteurised cheese. Adults need around 2000 kcal a day. Madison is a cashless venue - we accept card payments only. A 15% service charge will be added to your bill. All prices include VAT.

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