

# M A D I S O N

## FESTIVE GROUP 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, hot & sour sauce, yuzu slaw, miso pickles 768 kcal

Buffalo mozzarella, grilled courgettes, pine nuts, smoked pepper pesto (V) 537 Kcal

### MAIN COURSE

8oz fillet steak (cooked pink), beef dripping chips,  
rocket & pickled shallot salad, peppercorn sauce 1404 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 502 kcal

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

### DESSERT

Honeycomb cheesecake, honeycomb ice cream (V) 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 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.

(VG) suitable for vegan requirements / (V) suitable for vegetarian requirements

Adults need around 2000 kcal a day. 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.

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