



Christmas

AT

MADISON





GROUP DINING

Celebrate Christmas at Madison by dining on our special festive three course set menu.

DELUXE FESTIVE PACKAGE **£65 per person**

Package includes a glass of Prosecco per person.

IMPERIAL FESTIVE PACKAGE **£75 per person**

Package includes a glass of Champagne per person.

Please note you will be required to pre-order from a set menu

BAR LOUNGE PARTIES

Madison's glamorous bar lounge is a hive of buzzing activity, with an extensive drinks, canapés and bowl food menu, making it a perfect place to host your Christmas party.

Dedicated sofas and areas can be hired for groups based on a minimum spend.

Minimum Spends

£50.00 per person
(Monday, Tuesday & Sunday)

£60.00 per person
(Wednesday & Saturday)

£70.00 per person
(Thursday & Friday)

all groups must order food.

**For more information, please call our events team on
0203 693 5171 or email Madisonevents@danddlondon.com**

All prices are inclusive of VAT. A service charge of 12.5% will be added to the bill

DELUXE FESTIVE PACKAGE

£65

Jerusalem artichoke soup, pickled quince and toasted hazelnuts

Barbary duck, foie gras and fig terrine, celeriac remoulade

Smoked salmon, blini, pickled cucumber salad, crème fraîche,
avruga caviar

Roast bronze turkey breast, confit leg, chestnut stuffing, brussel
sprouts and roast potatoes, cranberry sauce

Stone bass, parsnip puree, yuzu jicama and sea vegetables

Risotto bianco, sautéed Scottish girolles, parsley oil

Madison Christmas pudding, brandy custard

Poached nashi pear, black sticky gingerbread,
stem ginger ice cream

Baileys crème brûlée, clementine and hazelnut salad

IMPERIAL FESTIVE PACKAGE

£75

Twice baked goats cheese soufflé, heritage beetroot, pumpkin
seed praline

Sautéed foie gras, ginger bread crumble, clementine, Campari
and blood orange gel

Lobster and avocado cocktail, bloody Mary crème fraîche

Char-grilled fillet steak, white onion puree, fondant potato, cep
sauce

Roast fillet of halibut, smoked eel and leek fondue, shaved
winter truffle

Salt-baked celeriac, hollandaise, sautéed Scottish girolles,
Cucumber ash, roast macadamia nuts

Roast bronze turkey breast, confit leg, chestnut stuffing, brussel
sprouts and roast potatoes, cranberry sauce

Chocolate praline fondant, butternut squash and vanilla puree,
Milk ice cream

Cherry, hazelnut and silver buche

Selection of seasonal French cheeses, Muscat grape chutney