



3 COURSE FESTIVE MENU

STARTER

Burrata, Radicchio, orange, walnut pesto (v)

Beef carpaccio, black truffle,
Parmesan, rocket

Slow roasted beetroot, coconut & smoked chilli
soup, beetroot bhaji

Whipped pumpkin hummus, fried halloumi,
pomegranate, pickled radish (v)

Oak smoked salmon, prawns, potato rosti,
chive creme fraiche, salmon caviar

MAIN

Lemon & herb roast turkey, fennel sausage stuffing,
pigs in blankets, roast potatoes, roast carrot
& brussels sprouts

Spiced duck breast (pink), green paw paw salad,
duck leg wonton

225g British grass-fed sirloin steak, watercress,
bearnaise sauce, fries

Mushroom & goats cheese Wellington, truffle oil,
chestnuts, sage & creme fraiche (v)

Miso-baked fillet of stone bass, crab, lemongrass
& lime leaf broth, sticky coconut rice, pak choi

DESSERT

Dark chocolate mousse, brownie chunks,
boozy cherries, honeycomb

Colston Basset stilton, quince jelly, oatcakes

Pumpkin pie panna cotta, marinated
orange, biscotti

Maple & bourbon sponge pudding,
toffee sauce, clotted cream

Pineapple carpaccio, coconut sorbet,
yuzu, pistachio praline (vg)

SIDES

Fries | 4.5

Minted new potatoes | 5

Truffle & parmesan fries | 6

Spring greens, chipotle butter | 4

Mixed leaf salad | 4

Rosemary focaccia, Olive oil, balsamic | 4

3 COURSE LUNCH £55 | 3 COURSE DINNER £65

CHRISTMAS AT MADISON 

FESTIVE CANAPÉ & BOWL FOOD MENU

CANAPÉS

£4 EACH | * = £4.50 EACH

COLD

Stone bass ceviche, chilli, lime, plantain crisp*

Spiced sweet potato hummus, za'atar, seeded cracker (VG)

Sweet chilli prawn, crushed avocado, poppadum*

Compressed watermelon, feta, pistachio, mint (V)

Beef tartare, capers, tabasco, sourdough crouton

WARM

Ground steak cheeseburger slider, Red Leicester, house pickle, secret sauce*

Spicy buttermilk chicken slider, sriracha mayonnaise, kimchi*

Saffron & sun-dried tomato arancini, red pesto mayonnaise (V)

Beetroot bhaji, apple, ginger & green chilli relish (VG)

Blue corn mini fish taco, mango & jalepeno*

BOWL FOOD

£7 EACH | * = £3 SUPPLEMENT PER BOWL

Pulled lamb shoulder, pomegranate molasses, tabouleh, mint yoghurt

Pumpkin & Gorgonzola risotto, sage brown butter (V)

Falafel, smoked aubergine, pickled vegetable salad, tahini dressing (VG)

Hot & sticky Korean chilli pork belly, Asian cabbage & yuzu slaw

Miso baked salmon fillet, green mango salad, chilli & herbs

Penne pasta, lobster, tomato, chilli & garlic*

DESSERT CANAPÉS

£4 EACH

Sticky pistachio & olive oil cake, strawberries & sorbet

Chilled coconut rice pudding, mango, passion fruit (VG)

Lime leaf panna cotta, berries & biscotti

Choc chip cookie, milk jelly

Salted caramel truffles