



MADISON



FESTIVE MENU



TO START

Madison lobster & shrimp cocktail, Nordic rye bread,
vodka cocktail sauce

Beef carpaccio, truffled ponzu, pickled carrot, wasabi, peanuts, sesame
Burrata, slow roast peppers, smoked tomato, pesto, focaccia croutons (V)

MAIN COURSE

Roast Norfolk Bronze turkey, lemon & fennel stuffing,
pigs in blankets & all the trimmings

8oz Argentinian sirloin steak, beef dripping chips, pickled shallot salad,
bearnaise sauce (cooked medium)

Teriyaki salmon fillet, miso hollandaise, salmon caviar,
steamed tenderstem broccoli, new potatoes

Wild mushroom linguine, winter truffle, mascarpone, aged parmesan (V)

DESSERT

Apple & Christmas pudding spring roll, vanilla ice cream,
calvados caramel sauce

Dark chocolate delice, asian pear, mulled wine syrup,
spiced creme fraiche

Pineapple carpaccio, yuzu, coconut sorbet, pistachio (VG)