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M A D I S O N
FESTIVE MENU

3 COURSES LUNCH £65 PER PERSON

3 COURSES DINNER £75 PER PERSON

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TO START

Loch Fyne smoked salmon, potato salad, horseradish, dill 507 kcal

Beef carpaccio, truffled ponzu, pickled carrot, wasabi, peanuts, sesame 397 kcal

Burrata, rainbow beets, chicory, lovage pesto (V) 789kcal

MAIN COURSE

Roast Norfolk Bronze turkey, lemon & fennel stuffing,
pigs in blankets & all the trimmings 1096kcal

8oz Argentinian sirloin steak, beef dripping chips,
rocket & pickled shallot salad, peppercorn sauce (cooked pink) 1567 kcal

Baked fillet of sea bass, datterini tomato, grilled aubergine & olive
salad, pomegranate mollasses 552 kcal

Wild mushroom linguine, winter truffle, mascarpone, parmesan (V) 789kcal

DESSERT

Deep fried apple & Christmas pudding pie, vanilla ice cream,
bourbon caramel sauce (VG) 874kcal

Mississippi mud pie, flat white coffee ice cream (V) 444 kcal

Pumpkin pie spiced panna cotta, marinated oranges, biscotti 674 kcal

If you have any food allergies or intolerances, please speak to your waiter before ordering.
Please be aware that traces of allergens used in our kitchen may be present. Adults need around 200 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.

