

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, potato salad, horseradish, dill 666kcal

Prosciutto, buffalo mozzarella, grilled artichokes & peppers, basil pesto 586kcal

Wild mushroom croquetas, romesco sauce, sun-dried peppers,
marcona almonds (V) 684Kcal

MAIN COURSE

8oz fillet steak (cooked pink), beef dripping chips,
rocket & pickled shallot salad, peppercorn sauce 1596kcal

Confit duck leg, spiced red cabbage, brussel sprouts,
rosemary roasted charlotte potatoes, cranberry sauce 1636Kcal

Teriyaki fillet of sea bass, tenderstem broccoli, orange, nori, new potatoes 904kcal

Grilled aubergine parmigiana, mozzarella, Grana Padano, marinara sauce,
rocket & smoked tomato salad (V) 681Kcal

DESSERT

Apple & Christmas pudding Tarte Tatin, vanilla ice cream,
salted caramel sauce (VG) 1064Kcal

Soft chocolate & orange cake, blood orange sorbet (VG) 574kcal

Vanilla panna cotta, mango, passion fruit, toasted coconut, biscotti 456 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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