

HAPPY  
new year



## NEW YEAR'S EVE

### STARTERS

#### Margarita lobster taco

Tequila dressing, chipotle butter, pepper salsa, guacamole, lime

#### Heritage beetroot, feta & pomegranate

Balsamic baby onions, lovage pesto – *vegan feta available* (V/VG)

#### San Daniele ham

Burrata, grilled peppers, ciabatta crostini, basil pesto

### MAINS

#### 8oz fillet steak (cooked pink)

Truffle & parmesan fries, rocket, pickled shallot, peppercorn sauce

#### Baked Teriyaki fillet of sea bass

Miso tomato fondue, tender stem broccoli, pickled shimeji mushrooms, wakame potatoes

#### Wild mushroom & celeriac 'lasagne'

Winter truffle, smoked tomato & baby leaf salad (V/VG)

### DESSERTS

#### Cold chocolate lava cake

Raspberry sorbet, gold chocolate nuggets (V)

#### Lime leaf panna cotta

Mango, passion fruit, biscotti

#### Cox's apple tart

Salted caramel ice cream (VG)

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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. (H) made with Halal meat / (VG) suitable for vegan requirements / (V) suitable for vegetarian requirements, (U) unpasteurised cheese. Adults need around 2000 kcal a day. Madison is a cashless venue - we accept card payments only. A 15% service charge will be added to your bill. All prices include VAT.