

MADISON

EVENTS ~ GROUP DINING CLASSIC MENU ~ £55

Available for lunch only

STARTERS

Buttermilk-fried chicken tenders

Korean chilli glaze, yuzu slaw, miso pickles (H)

Yellowfin tuna tartare | +5

Wasabi dressing, pickled cucumber, sriracha kewpie, prawn crackers

Heirloom tomato, feta & pine nut salad

Pomegranate molasses, za'atar (V/VG)

Green Goddess salad bowl

Artichoke, avocado, radish, smoked tomato, gem lettuce, croutons,
Green Goddess dressing (VG)

MAINS

Grilled chicken breast, roast pepper pesto, Parma ham, mozzarella

Marinara sauce, rocket & parmesan salad, garlic fries

Teriyaki fillet of sea bass

Miso datterini tomato salad, samphire & nori

8oz Fillet steak | +10

Garlic & herb fries, rocket & pickled shallots, peppercorn sauce

Grilled courgette, romesco sauce

Piquillo peppers, vegan feta, pine nuts, rocket (VG)

DESSERTS

Lime leaf panna cotta

Summer berries, biscotti

Salted caramel chocolate brownie

Caramel ice cream (V)

Strawberry & yuzu ice cream sundae

Biscoff crumb (VG)

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies

(H) made with Halal meat / (VG) suitable for vegan requirements / (V) suitable for vegetarian requirements, (U) unpasteurised cheese. Madison is a cashless venue - we accept card payments only. A 15% service charge will be added to your bill. All prices include VAT.

M A D I S O N

EVENTS ~ GROUP DINING SIGNATURE MENU ~ £70

Available for lunch & dinner

STARTERS

Tapas plate

Iberico ham croquettas, baked chorizo, saffron alioli, romesco

Buttermilk-fried chicken tenders

Korean chilli glaze, yuzu slaw, miso pickles (H)

Yellowfin tuna tartare | +5

Wasabi dressing, pickled cucumber, sriracha kewpie, prawn crackers

Heirloom tomato, feta & pine nut salad

Pomegranate molasses, za'atar (V/VG)

Green Goddess salad bowl

Artichoke, avocado, radish, smoked tomato, gem lettuce, croutons, Green Goddess dressing (VG)

MAINS

Grilled chicken breast, roast pepper pesto, Parma ham, mozzarella

Marinara sauce, rocket & parmesan salad, garlic fries

Garlic shrimp rigatoni alla vodka

Garlic butter shrimp, creamy tomato sauce, chilli & vodka

Teriyaki fillet of sea bass

Miso datterini tomato salad, samphire & nori

8oz Fillet steak | +10

Garlic & herb fries, rocket & pickled shallots, peppercorn sauce

Grilled courgette, romesco sauce

Piquillo peppers, vegan feta, pine nuts, rocket (VG)

DESSERTS

Lime leaf panna cotta

Summer berries, biscotti

Honeycomb cheesecake

Caramel sauce, honeycomb ice cream

Salted caramel chocolate brownie

Caramel ice cream (V)

Strawberry & yuzu ice cream sundae

Biscoff crumb (VG)

Comté cheese

Quince jelly, oatcakes (U)

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M A D I S O N

EVENTS ~ WEEKEND BRUNCH MENU ~ £45

ADD BOTTOMLESS BUBBLES OR MIMOSAS FOR 35
OR APEROL SPRITZ FOR 39

STARTERS

Prosciutto & cantaloupe melon, aged balsamic, parmesan, basil
Heirloom tomato, feta & pine nut salad, Pomegranate molasses, za'atar (V/VG)
Buttermilk-fried chicken tenders, Korean chilli glaze, yuzu slaw, miso pickles (H)

MAINS

Fried chicken & waffles, poached eggs, maple syrup
Salmon eggs Smoked salmon eggs Benedict, toasted muffin, smoked salmon, poached eggs, truffle hollandaise
8oz Flat iron steak, fried egg, garlic fries, rocket salad | upgrade to 8oz fillet steak | +25
Rigatoni alla vodka, creamy tomato sauce, parmesan, vodka (V)
Smoked sesame & almond tofu tostadas, guacamole, mango salsa (VG)

SIDES | 6

Herby garlic fries (VG) | Buttermilk Caesar salad | New potatoes (V)

DESSERTS

Lime leaf panna cotta, summer berries, biscotti
Salted caramel chocolate brownie, caramel ice cream (V)
Strawberry & yuzu ice cream sundae, Biscoff crumb (VG)

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MADISON

EVENTS ~ FOOD PACKAGES

SNACKS PACKAGE ~ £300

TO SERVE 10 – 15 GUESTS

Buttermilk-fried chicken, Korean chilli & maple glaze, yuzu mayonnaise (H) - 20 pieces

Iberico ham croquetas, saffron aioli - 30 pieces

Baked mini chorizo, romesco sauce - 30 pieces

Truffle & parmesan fries, truffle mayonnaise (V) - 5 portions

Falafel, apricot harissa, coconut yoghurt (VG) - 30 pieces

Wasabi nuts & giant gordal olives (VG) - 2 bowls of each

CANAPÉS PACKAGE ~ £900

TO SERVE 25 – 30 GUESTS

Spiced crab & crushed avocado tart - 30 pieces

Prawn vol au vent, Marie Rose sauce - 30 pieces

Loch Fyne smoked salmon, blinis, cream cheese, dill - 30 pieces

Miso Mushroom tartlet, pickled red onion (VG) - 30 pieces

Smoked tomato hummus tartlet, Aleppo pepper, vegan feta (VG) -30 pieces

Beetroot bhaji, minted coconut yoghurt (VG) -30 pieces

UPGRADES

CANAPÉ SLIDERS ~ £7 each

Dry aged beef cheeseburger, house pickle, secret sauce

Spicy buttermilk-fried chicken, gochujang mayonnaise, kimchi (H)

Moving Mountains vegan cheeseburger, smoked applewood cheese, house pickle, secret sauce (VG)

Minimum order 10 pieces per item

OSCIETRA CAVIAR 30g ~£90 each

Served with 10 blinis & crème fraîche to share

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M A D I S O N

EVENTS ~ CANAPE AND BOWL FOOD

CANAPÉS

M E A T

Iberico ham croquetas, saffron aioli **5**

Buttermilk-fried chicken, Korean chilli & maple glaze, yuzu mayonnaise (H) **5**

Baked mini chorizo, romesco sauce **5**

Dry aged beef cheeseburger, house pickle, secret sauce **7**

Spicy buttermilk-fried chicken slider, kimchi, gochujang mayonnaise (H) **7**

F I S H

Prawn vol au vent, Marie Rose sauce **5**

Spiced crab & crushed avocado tartlet **5**

Loch Fyne smoked salmon, blinis, cream cheese, dill (add Oscietra caviar +5 each) **5**

Yellowfin tuna tartare, cucumber, sriracha kewpie **7**

Margarita lobster taco, guacamole, chipotle & lime **7**

Crispy coconut fried king prawns, hot & sour sauce **7**

V E G A N & V E G E T A R I A N

Smoked tomato hummus tartlet, Aleppo pepper, vegan feta (VG) **5**

Beetroot bhaji, minted coconut yoghurt (VG) **5**

Miso mushroom tartlet, pickled red onion (VG) **5**

Vegan cheeseburger, smoked applewood cheese, house pickle, secret sauce (VG) **7**

D E S S E R T S

Freshly baked Choc chip cookie **5**

Salted caramel or Vegan Brownie (V/VG) **5**

Lime leaf panna cotta, mango, passion fruit & biscotti **5**

Lemon meringue pie **5**

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B O W L F O O D

All £12

Grilled beef sirloin (pink), herby garlic fries, chimichurri (H)

Buttermilk-fried chicken Caesar salad (H)

Hot & sour king prawns, sushi rice, miso pickles

Goan chicken curry, steamed basmati rice

Rigatoni alla vodka, creamy tomato sauce, chilli (V)

Goan chickpea & cauliflower curry, steamed basmati rice (VG)

Truffled mac n cheese (V) (Add lobster +5)

Portion Recommendations

We recommend 4-6 canapés for person for pre-lunch or dinner.

If you are just dining from our canape menu, we recommend ordering 8-10 per person.

If pairing canapes with Bowl Foods, we recommend ordering 4-6 canapes and 3 bowl foods per person.

This menu is made specially to order, so a pre-order is required in advance.

There is a minimum order number of 30 per item, so this menu is best suited to groups of 30 or more.

Please ask our events team for details.

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