

MADISON

FESTIVE MENU

3 COURSE LUNCH £75

3 COURSE DINNER £85
PER PERSON

This menu is available for parties of 13 or more in our main restaurant. Please book via our events team. A pre-order may be required.

TO START

Severn & Wye smoked salmon, charlotte potatoes, crème fraîche capers & cornichons

Ham hock terrine, pea shoots, piccalilli, toasted ciabatta

Buttermilk-fried chicken tenders, Korean chilli, yuzu slaw, miso pickles

Smoked tomato, feta & artichoke salad, focaccia croutons,
Green Goddess dressing (V/VG on request)

MAIN COURSE

8oz fillet steak (cooked pink), truffle & parmesan fries, rocket & pickled shallot salad, peppercorn sauce

Confit duck leg, spiced red cabbage, Brussels sprouts, rosemary roasted charlotte potatoes, cranberry sauce

Grilled sea bass fillet, roast peppers, courgette & samphire, pesto potatoes

Grilled aubergine parmigiana, mozzarella, Grana Padano, marinara sauce, rocket & smoked tomato salad (V/VG on request)

DESSERT

Honeycomb cheesecake, honeycomb ice cream

Lime leaf panna cotta, mango, passion fruit, biscotti

Dark chocolate delice, Biscoff, salted caramel ice cream (V/VG on request)

Festive cheeseboard; Black bomber, Stilton, Camembert, oatcakes, cranberry chutney (+£10 supplement)

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(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request.

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. All prices include VAT. A discretionary 15% service charge will be added to your final bill.