

NEW YEAR'S EVE

STARTERS

Margarita lobster taco

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

Confit duck & duck liver terrine

Toasted brioche, fig chutney

Burrata

Grilled peppers, artichoke, lovage pesto, ciabatta crostini (V/VG)

MAINS

8oz fillet steak (cooked pink)

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

Grilled fillet of sea bass

Smoked peppers, courgette & samphire, roast charlotte potatoes

Wild mushroom, Marsala & truffle rigatoni

Smoked tomato & baby leaf salad (V/VG)

DESSERTS

Cold chocolate lava cake

Raspberry sorbet, gold chocolate nuggets (V)

Lime leaf panna cotta

Blackcurrants, basil, biscotti

Caramelised pineapple tart

Coconut 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.