MADISON

NEW YEARS EVE MENU

4 COURSES | £295 PER PERSON

AMUSE-BOUCHE

Smoked cheese & sun-dried tomato profiteroles (VG ON REQUEST)

STARTERS

Crab & jumbo prawn cocktail, Marie Rose, baby gem, cucumber, spring onion

Beetroot, vegan crème fraîche, rocket, toasted pine nuts (VG)

Ham hock terrine, piccalilli, sourdough

Oysters, Aperol granita

MAINS

Slow-braised lamb shank, chive mash, mint lamb gravy

Whole roasted sea bass, lemon & herb dressing

400g black angus ribeye, loaded fries, peppercorn sauce

Cauliflower steak, butter bean casserole, chimichurri (VG)

PRE-DESSERT

Meringue, blood orange sorbet, poached rhubarb (VG)

DESSERTS

Pumpkin pie, cinnamon ice cream

Chocolate fondant, cherry compote, vanilla ice cream

Strawberry daiquiri cheesecake

Vegan brownie, vanilla ice cream (VG)

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(v) - Vegetarian | (vg) - Vegan | (gf) - Gluten free | (v on request) - Vegetarian on request
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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.