



MADLIENA LODGE

Menu A

Starters

Homemade white fish cakes, with black garlic emulsion and petit salad

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Seasonal vegetable soup with poached egg and puffed grains

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Beef carpaccio with Parmesan cream, pickled Oyster mushroom and fried kale

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Fresh Cavatelli pasta with local pork ragù, preserved orange, spinach and goat cheese

Mains

Local fish of the day with celeriac purée and lemon and soft herb beurre blanc

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Corn fed chicken leg ballotine, squash purée, pancetta and jus

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Braised beef cheek with cauliflower mash, crispy onions and jus

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Vegan polenta & tofu fritters with a duo of beetroot, pomegranate molasses and hazelnut shavings (Vegan)

Desserts

Spiced rum & mint marinated pineapple carpaccio with an oat & pistachio crumble, pomegranates (Vegan)

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Parsnip and walnut cake with an apple miso caramel and Mascarpone ice-cream

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Artisanal ice-creams and sorbet

€35 per person



MADLIENA LODGE

Menu B

Starters

Beetroot, five seed cracker & onion cream, chicken liver parfait

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Pickled daikon & lamb's lettuce, Norwegian salmon, cured in a tamarind and cardamom paste

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Casarecce pasta with a Jerusalem artichoke cream, crispy local guanciale and garden rocket oil

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Seasonal vegetable soup with poached egg and puffed grains

Mains

Stuffed aubergine with a lentil & soy bean paste, grilled spring onion and a yogurt & Tahini dressing (Vegetarian)

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Bramley apple and bacon purée, charred creamed cabbage, jus, duo of local pork, fillet and braised cheek

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Trio of mushrooms, roasted bone marrow butter, jus, grilled Argentinian bavette of beef

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Local fish of the day with celeriac purée and lemon and soft herb beurre blanc

Desserts

Spiced rum and mint marinated pineapple carpaccio with oat & pistachio crumble, pomegranate (Vegan)

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Parsnip and walnut cake with an apple miso caramel and mascarpone ice-cream

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Artisanal ice-creams and sorbet

€45 per person



MADLIENA LODGE

Menu C

Starters

Pickled daikon & lamb's lettuce, Norwegian salmon, cured in a tamarind and cardamom paste

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Beetroot, five seed cracker & onion cream, chicken liver parfait

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Acquerello risotto with pulled local rabbit and smoked pancetta, Porcini

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White shallot tarte tatin, soft local goat cheese & onion ash oil (Vegetarian)

Mains

Celeriac and oat purée, spinach gnocchi, caramelized onions and hay jus married with a sous-vide lamb rump

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Trio of mushrooms, roasted bone marrow butter, jus, grilled Argentinian ribeye of beef (250g)

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Stuffed aubergine with a lentil & soy bean paste, grilled spring onion and a yogurt & Tahini dressing (Vegetarian)

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Local fish of the day with duo of cauliflower and clam veloute

Desserts

'Hawn tad-doughnuts' with local sweet ricotta cream, candied orange peel, red berries sauce

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Parsnip and walnut cake with an apple miso caramel and mascarpone ice-cream

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Artisanal ice-creams and sorbet

€55 per person