



MADLIENA LODGE

Valentine's Day 2021

Amuse bouche

A selection of snacks from the chef

Starter

Fried globe artichoke with stracciatella di Bufala, caviar and Nettle pesto

Corn Fed chicken leg and smoked ham hock terrine with Savoy cabbage, spice, poached pears and dates

Middle

Homemade ravioli stuffed with poached local fish, lobster tartare, green beans and a prawn veloute

Main

Beef Wellington with caramelised turnips, roasted shallots and jus

or

Citrus crusted wild sea bass with mussel fregola, sea vegetables and wild fennel oil

Dessert

Coconut parfait with almond caramel and a warm local strawberry compote

€65 per person

Kindly inform us of any intolerances or allergies.