



MADLIENA LODGE

Christmas Day Lunch Menu

Starters

Wild mushroom & goat cheese custard tart with chestnut shavings

*

Black pudding & aged beef cannelloni with burnt aubergine, black garlic

*

Homemade potato gnocchi with a local pork sausage ragú, zucchini & pistachio pesto

*

Spiced cauliflower & pear soup with poached egg and puffed barley

Main Courses

Grilled strip loin of Argentinian beef with a parsley & horseradish crust, slow cooked onion, Kopke Ruby port jus

*

Roasted turkey leg with a chestnut & orange stuffing, cranberry chutney, jus

*

Braised local pork belly with sour cabbage and porcini, apple sauce

*

Local catch of the day, poached in local seaweed milk, almond & citrus crust, soft polenta

Desserts

Ginger bread pudding with Diplomat cream, spiced plum compôte and Fior di latte ice cream

*

Pâte à choux filled with stracciatella cream, coffee sauce

*

Lemon and basil tops sorbet

€60 per person

Kindly inform us of any intolerances or allergies.



MADLIENA LODGE

New Year's Day Lunch Menu

Starters

Salmon tartare with pickled 'Ćentinarja', sea vegetables & nori, rice cracker

*

Blow torched fresh burrata with plum compôte, salted pine nuts and wild thyme oil

*

Homemade confit duck leg agnolotti with butternut squash veloute, charred leeks & crispy kale

*

Wild mushroom and basil soup with goat cheese crumbs and sourdough croutons

Main Courses

Grilled milk-fed veal ribeye with wilted Swiss chard and brined green peppercorn sauce

*

Corn-fed chicken supreme with pea & bacon tart, butter sauce

*

Slow cooked Irish lamb shanks with braised red cabbage, parsnip and vanilla mash, own juices

*

Baked catch of the day with café de Paris butter sauce & roasted baby gem lettuce, celeriac crumble

Desserts

Salted caramel tart with praline crumble & banana ice cream

*

White chocolate & red fruit parfait

*

Lemon and basil top sorbet

€55 per person

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MADLIENA LODGE

New Year's Eve Menu

Snacks and Aperitif

3 types of kitchen bites

Starters

Pan-roasted fresh scallops with a duo of Jerusalem artichokes, lardo di Colonnata & sea vegetables

or

Local smoked ham hock & breaded pigs head terrine with burnt pear jelly, pumpkin and whisky chutney

Middle course

Creamy cheese fondue raviolini with roasted baby onion, white onion broth and crispy sage

Main course

Local line caught fish of the day with compressed cucumber and daikon salad, borage leave and butter milk sauce

or

Braised aged beef short ribs with wild mushroom casserole, cauliflower and yeast purée,, black truffle jus

Pre-dessert

Local limoncello baked Alaska

Dessert

Milk chocolate & hazelnut bar with caramel ice-cream

Coffee and petit fours

Bubbles at midnight to be served in our lounge area

€95 per person

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