



# MADLIENA LODGE

## BBQ Option

45 per person (minimum 2 people)

### 3 mezes

chickpea & tahini hummus  
roasted aubergine & cherry tomato salad  
falafel "tal-ful" served with rosemary flatbread

### Meat Board

beef tagliata | pork neck | home made sausage | grilled sweet corn |  
jacket potato with garlic & thyme butter

or

### Fish Board

sea bass | calamari | prawn | grilled sweet corn |  
jacket potato with garlic & thyme butter

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## A La Carte

Select 2 courses - 36 per person

Select 3 courses - 42 per person

## Starters

### Local tuna tartare

charred sweet corn | wakame | spring onion  
and verjus vinegar dressing

### Black mussels

mandarine | prosecco | marjoram | garlic  
focaccia

### Spaghetti di Gragnano "Gentile"

pork cheeks | zucchini pesto | pistachio |  
preserved lemon

### Papiri di Gragnano "Gentile"

fennel pork sausage | | whipped ricotta |  
citrus crust

## Mains

### Supreme of corn fed chicken

stuffed endive | local bacon jam | butter  
sauce

### Roasted barbary duck breast

rhubarb glaze | vanilla & parsnip purée |  
Swiss chard

### Iberico pork 'pluma'

crushed celeriac and apple | salsa Criolla |  
bone marrow jus

### Fresh fish of the day

all mains are served with traditional roasted potatoes

*Please ask your server for vegan and gluten free options. Kindly inform us of any intolerances or allergies.*



# MADLIENA LODGE

## Desserts

### **Pineapple upside down cake**

lime caramel | candied pecan nuts | white chocolate ice cream

### **Local lemon posset**

blueberry compote | honey comb | thyme tops

### **Dark chocolate and tahini mousse - Vegan**

cherry compote | chocolate soil

### **2 Scoops of Artisanal ice-creams and sorbet**



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