



## MADLIENA LODGE

### Cold Canapes

Goat's cheese and cranberry tart caramelized walnut  
Curried hummus with crispy Spanish sausage  
Mozzarella di Bufala & cherry tomato skewer, zucchini  
Tuna, Kalamata olive & herb mayo pitta bread

### Hot Canapes

Provola cheese bites with homemade tomato chutney  
Aubergine & basil mini Parmigiana  
Grilled zucchini & prawn beignets, herb emulsion,  
satay chicken skewers, peanut butter sauce  
Beef koftas with honey yogurt  
BBQ pulled pork belly & caramelized onions bun

### Dessert

Raspberry & pistachio gateau  
Coffee Crème brûlée  
Dark chocolate and almond brownie

€19 per person

Minimum of 30 pax

*(Price for events held in 2023 will be €21)*

Some ingredients or items from this menu may change based on availability or seasonality.



## MADLIENA LODGE

### Cold Canapes

Wild mushroom & brie tartlet, crispy kale  
Curried hummus with crispy Spanish sausage,  
Parma ham & basil pesto on a tomato crostini  
Prawn, olive & baby spinach tramezzini

### Hot Canapes

Mini beef burger, onion jam & provolone cheese  
Chicken satay skewers with peanut butter sauce  
Aubergine & basil mini Parmigiana  
truffle & mozzarella bonbons  
Pea, mushroom and tomato arancini with curried mayo  
Pulled duck and spring onion hoisin sauce, pita bread  
Breaded prawns with chimichurri  
Crab and prawn choux bun, dill mayo

### Dessert

Raspberry and pistachio gateau  
Coffee Crème brûlée  
Dark chocolate and almond brownie

€22 per person

Minimum of 30 pax

*(Price for events held in 2023 will be €24)*

Some ingredients or items from this menu may change based on availability or seasonality.



## MADLIENA LODGE

### Cold Canapes

Chickpea, prawn and tahini tart  
Chicken, pancetta & Parmesan wrap roulade  
Asparagus & sunflower seed cream on olive crostini  
Tuna, tomato kunserv and caper tramezzini

### Hot Canapes

Feta & spinach filo turnovers  
Provolone cheese & speck breaded stick  
Beef koftas with honey yogurt  
Pita bread filled with beef, feta cheese and onion  
Pulled BBQ pork belly in brioche buns  
Chicken satay skewer with peanut butter sauce  
Truffle & mozzarella bonbons  
Arancini with pea, mushrooms & tomato  
Aubergine & Parmigiana bites  
Battered cod & chips skewer  
Breaded prawn with curry mayo  
Pulled duck and hoisin bao buns

### Dessert

Raspberry & pistachio gateau  
Coffee Crème brûlée  
Dark chocolate and almond brownie

€27 per person  
Minimum of 30 pax  
*(Price for events held in 2023 will be €30)*

Some ingredients or items from this menu may change based on availability or seasonality.



## MADLIENA LODGE

### **Pasta station**

Baked casarecce with local pork sausage, broccoli and cream sauce  
Acquerello risotto with butternut squash and walnut crumble  
Cavatelli pasta with beef ragu, local ricotta, tomatoes and garden peas

**€16 per person**

*(Price for events held in 2023 will be €18)*

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### **Carvery station**

Slow cooked honey and orange glazed leg of local pork  
Roast beef with rosemary and a garlic rub  
Traditional roast potatoes and seasonal roasted vegetables

**€18 per person**

*(Price for events held in 2023 will be €20)*

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### **BBQ station**

Grilled beef steaks marinated in rosemary and garlic oil  
Grilled, corn fed chicken thighs marinated in cumin yogurt and preserved lemon  
Grilled local swordfish steak marinated in orange & dill oil  
Traditional roast potatoes

*3 types of salads and dressings*

Cabbage & raisin slaw

Heritage tomato & white onion salad

Summer grilled vegetable salad, feta cheese crumble

Aged balsamic vinaigrette

Yogurt & mint dressing

**€20 per person**

*(Price for events held in 2023 will be €22)*

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