



MADLIENA LODGE

Christmas Day lunch

Starters

Rabbit liver & foie gras terrine
Pain d'epices | carob syrup | shallots

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Local calamari & chorizo lasagne
Marjoram | squid ink velouté | garlic crust

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Potato gnocchi
Local sausage | sundried tomato pesto | dried "ğbejna"

*

Fennel & pear soup
Butter milk | puffed grains | herb oil

Main Courses

Grilled milk-fed veal ribeye
Salt baked celeriac | wild mushroom ragú | pickled turnip

*

Duo of turkey
Brussels sprouts | cranberry jus

*

Local catch of the day
Compressed zucchini | caviar | coconut & lime leave velouté

*

Roasted Jerusalem artichoke quiche
Heritage tomato | white balsamic | radicchio

Desserts

Chestnut praline mousse
Forest fruit | brandy snaps | orange & brandy sauce

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Rum baba
Apricot compote | citrus sauce | Christmas pudding ice cream

*

Lemon & basil tops sorbet

€60 per person

Kindly inform us of any intolerances or allergies.



MADLIENA LODGE

New Year's Day Lunch

Starters

Sake cured salmon
Pickled 'centinarja' | dill & butter milk sauce | nori rice cracker

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Blow torched fresh burrata
Spiced plum compôte | salted pine nuts | wild thyme oil

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Acquerello risotto
Local pork ragú | nduja | aubergine

*

Garden pea & truffle soup
White truffle oil | shallots | Parmesan puff pastry twist

Main Courses

Slow cooked lamb shanks
Creamed Savoy cabbage | potato crust | own juices

*

Sous vide Barbary duck breast
Endive tart fine | beetroot & balsamic purée | jus gras

*

Grilled beef bavette "tagliata" style
Truffle & swede mash | confit cherry tomatoes | Parmesan & hazelnut crust

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Local catch of the day
Poached in umami broth | spinach gnocchi | braised pak choy | miso velouté

Desserts

White chocolate & blueberry cheese cake
Textures of local honey

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Eggnog custard tart
Spiced pumpkin chutney | cinnamon & almond biscotti

*

Lemon & 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
Duo of Jerusalem artichokes | jamon Iberico | sea vegetables
or
Venison tartare
Walnut ketchup | pine oil | foraged mushrooms

Middle course

Pecorino Royale raviolini
Spinach | burnt hay oil | chamomile velouté

Main course

Confit duck leg
Pink grapefruit purée | steamed bao bun | smoked glazed carrot | Madeira jus
or
Local line caught fish
Prawn bisque risotto | compressed pears with lemon verbena | salt baked pumpkin seeds

Pre-dessert

White chocolate & lemon curd macaron

Dessert

Banoffee delice
Tonka bean ice cream | milk crumble

Coffee and petit fours

Bubbles at midnight to be served in our lounge area

€95 per person

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