



MADLIENA LODGE

Welcome drink & canapes

Butternut squash & Cardamom panna cotta with a five seed cracker

Local pork cheek croquette with an apple & vanilla ketchup

Starter

French goat cheese royale with a duo of local beetroot, walnuts and honey crumb

Middle course

Acquerello risotto with caramelized cauliflower, 36 month old aged Parmesan and crispy kale

Main

Roasted sirloin of Argentinian beef with a root vegetable dauphinoise and it's own jus

or

Brown meager with a local globe artichoke and broad bean fricassee, lemon veloute

or

Wild mushroom, chestnut and spinach Pithivier, vegetable jus

Dessert

Baked cheesecake with a berry mousse and raspberry & orange reduction

€60 per person