



MADLIENA LODGE

Menu A

Selection of three canapes to accompany the welcome drink

Cold

Goat cheese & cranberry, caramelised walnut tart
Curried hummus with crispy Spanish sausage cup
Aubergine, mozzarella
& Speck skewer
Flaked tuna with caper & tomato brioche bun

Hot

Aubergine & basil Parmigiana bites
Panzerotti with tomato fondue & mozzarella
Chicken satay skewer with peanut butter sauce
Truffle & mozzarella bonbons
Salmon & seaweed skewer with dill mayonnaise
Prawn & zucchini fritter with garlic aioli
Mix of rustic puff pastry filled with(ricotta & salami, pepperoni & olive,
aubergine & Parmigiano Reggiano)
Mini Angus beef sliders, onion jam and Provolone cheese
Shredded duck and vegetable pitta bread
Herbed Panko breaded pork with tomato relish
Butternut squash & walnut risotto
Cavatelli pasta tossed in cheese fondue and crispy pancetta

Dessert

Exotic fruit cheesecake
Dark chocolate & caramel brownie
Seasonal fruit and vanilla Mascarpone tart

€42 per person



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Menu B

Selection of three canapes to accompany the welcome drink

Cold

Wild mushroom & Brie tart on potato rösti
Cured salmon, dill & caviar blinis
Asparagus & sunflower seed cream on olive crostini
Chicken, smoked pancetta & Parmigiano Reggiano wrap roulade
Brioche bun filled with Maltese tuna mix

Hot

Spinach & Feta parcels, sweet tomato coulis
Aubergine & basil Parmigiano Reggiano bites
Shredded duck and vegetable pitta bread
Crab meat choux buns with mint & cucumber yoghurt
Chicken satay skewers with peanut butter sauce
Smoked pork belly & caramelised onion in a brioche bun
Argentinian beef koftas with honey peppered yoghurt
Breaded cod & chips in a cone
Champagne & lemon prawn vol au vents, seaweed powder
Mozzarella & tomato fondue panzerotti
Mix of rustic puff pastry filled with(ricotta & salami, pepperoni & olive,
aubergine & Parmigiano Reggiano)
Wild mushroom, truffle and aged Parmigiano Reggiano risotto
Home made potato gnocchi with onion purée, spinach and soft local goat cheese

Dessert

Exotic fruit cheesecake
Dark chocolate & caramel brownie
Seasonal fruit and vanilla Mascarpone tart

€46 per person



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Menu C

Selection of three canapes to accompany the welcome drink

Cold

Crème fraiche, crispy salmon, chive & caviar on brown bread croute
Asparagus & sunflower seed cream tart
“Carbonara” pecorino confit egg and guanciale crumble cup
Aubergine, mozzarella and speck skewer
Roasted chicken & mango yoghurt in a brioche bun

Hot

Spinach & Feta cheese parcels with sweet tomato coulis
Homemade beef ragú, pea & mozzarella arancini
Chicken satay skewers with peanut butter sauce
Mini Angus beef sliders, onion jam and Provolone cheese
Braised local pork belly & leek croquettes, umami powder
Cabbage & wild mushroom quiche, crispy kale
Smoked hot dogs with duo of onion & mustard seed
Shredded duck, vegetable and mint yoghurt pita bread
Panko breaded Tiger prawns with cucumber and wasabi sauce
Breaded cod and chips in a cone
Almond & oats breaded veal with carrot aioli
Mix of rustic puff pastry filled with (ricotta & salami, pepperoni & olive,
aubergine & Parmigiano Reggiano)
Yakisoba noodles with pulled duck leg & stir fried vegetables
Cavatelli pasta tossed in Kale pesto and aged Parmigiano Reggiano
Local octopus & African spices ragù and preserved orange risotto

Dessert

Lemon and basil cheesecake
Dark chocolate & salted caramel brownie
Seasonal fruit and vanilla Mascarpone tart

€52 per person



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Pasta station

Baked casarecce with local pork sausage, broccoli and cream sauce
Acquerello risotto with butternut squash and walnut crumble
Orecchiette with local ricotta, cherry tomatoes and garden peas

€12 per person

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

€15 per person

BBQ station

Grilled beef steaks marinated in rosemary and garlic oil
Grilled, corn fed chicken thighs marinated in cumin yoghurt 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

Yoghourt & mint dressing

€18 per person
