



*This Menu has been composed with healthy living in mind
We pride ourselves in using only the very finest and selective ingredients with emphasis on regional and controlled suppliers*

Maddox Set Menu

Starters

~
Rocket Salad with Cherry Tomato
~
Prime Oak-Smoked Salmon
~
Smoked Buffalo Mozzarella and Roasted Cherry Tomato Melt
~
Timbale Of Aubergine and Buffalo Mozzarella Tomato Coulis

Mains

Cipriani Tagliolini Lobster Picante
~
Roasted Halibut with Capers, White Wine, Parsley & Lemon Trench
~
Classic Veal Milanese
~
Veal Costoletta in Sage and Lime Sauce
~
Breast Of Duck in Oriental Spice Sauce
~
Fillet Steak in Red Wine and Rosemary Reduction
~
Seared yellow Fin Tuna in Caramelized Balsamic Lime and Ginger infusion
~
Breast of Chicken in a Wild Mushroom Sauce with a touch of Chardonnay Jus

(Mains served with daily vegetables)

Desserts

~
Tiramisu
~
Frozen Yoghurt with Raspberry Coulis
~
Bitter Chocolate and orange Sponge

(a discretionary service charge of 15% will be applied to all tables)