



PRIVATE DINING

Mabmaison



UN £16

One glass of Prosecco
½ bottle of Maison Blanc, Rouge or Rosé
½ bottle of still & sparkling water

DEUX £24

One glass of Cuvée Malmaison Brut Champagne
or Maltonical or Premium Gin & Tonic
½ bottle of Premium wine
White: Pinot Grigio, Puiatti, Friuli-Venezia Giulia, Italy*
Red: Cabernet Sauvignon, 'Man with the Ax' Showdown, California, USA*
½ bottle of still & sparkling water

TROIS £30

One glass of Lanson Père et Fils Champagne or Maltonical
or Premium Gin & Tonic or Signature Cocktail
½ bottle of Prestige wine
White: Sauvignon Blanc, Crowded House, Marlborough, New Zealand*
Red: Mal-bec, Mendoza, Argentina*
½ bottle of still & sparkling water

AL FRESCO £16

One glass of Prosecco or Pimms or Aperol Spritz
½ bottle of Maison Blanc, Rouge, Rosé
½ bottle of still & sparkling water

All prices are per person. *Wines are subject to change based on availability.

DRINKS



£37.50 per person

Sourdough roll, whipped butter

STARTERS

Roasted red pepper & tomato soup (VGI)

Beetroot, gin cured salmon

Grilled chicken thigh skewer, spring onion, coconut, mango dip

MAINS

Roast chicken breast, seasonal beans, pesto, parmesan

Grilled sea bream, grilled fennel, sauce vierge

Miso roasted aubergine, whipped feta, crispy onion, peperonata (VGI)

All served with spring greens & roasted rosemary new potatoes

DESSERTS

Classic vanilla crème brûlée

Seasonal fruit crumble & vanilla custard

Cheese slate crackers & chutney



(V) Vegetarian. (VGI) Does not include any ingredients derived from animals. (VGIA) Alternative available that does not include any ingredients derived from animals. For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production.

For further information on allergens please scan the QR code | malmaison.com

All our prices include VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill

TASTED



£45 per person

Sourdough roll, whipped butter

STARTERS

Pea & watercress soup (VGI)

Classic chicken Caesar, gem lettuce, anchovies, sourdough croutons, Parmesan

Classic prawn cocktail, tiger prawn, cocktail sauce & green salad

MAINS

Harissa roasted heritage carrots, whipped feta, carrot top dressing (VGI)

Grilled blackened salmon, courgette, squash, honey, chipotle

Lamb shoulder Shepherd's pie, tenderstem broccoli

All served with spring greens & roasted rosemary new potatoes

DESSERTS

Banana & chocolate crème brûlée

Baked cheesecake, seasonal fruit compote

Cheese slate crackers & chutney

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SAVOUR



£55 per person

Sourdough roll, whipped butter

STARTERS

Beauvale blue cheese, apple, bib lettuce, pecans

Beef tomato carpaccio (VGI)

Beef fillet carpaccio

Grilled scallops in their shell, miso butter £5 supp

MAINS

Fillet steak (200g) & fat cut fries, roasted Roscoff onion, watercress, peppercorn sauce

Grilled monk fish, charred cabbage lemon & bearnaise sauce

Roasted cauliflower, puy lentils, salsa verde, Greek yoghurt dressing (VGI)

All served with spring greens & roasted rosemary new potatoes

DESSERTS

Baked salted caramel chocolate cookie dough, vanilla ice cream

Sticky toffee pudding, pecan caramel sauce, milk ice cream

Cheese slate crackers & chutney

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INDULGE



The classic afternoon tea, reimagined £29.5 per person

Why not upgrade to our Prosecco Afternoon Tea? £36.5 per person

SAVOURIES

Mal slider, beef patty, garnish, relish & brioche bun (VGIA)

Crunchy Thai sticky beef & sesame wrap (VGIA)

Egg mayo & cress roll (V)

Prawn cocktail (VGIA)

SWEET TREATS

Scone, jam & clotted cream (VGIA)

Victoria sponge (VGIA)

Calamansi citrus meringue tart (VGIA)

Raspberry ripple & white chocolate sundae (VGIA)

Dark chocolate & salted caramel tart (VGIA)

TEA

Core to this afternoon ritual, tea takes centre stage

English breakfast

Naturally decaffeinated breakfast

Earl Grey

Afternoon Darjeeling

Organic chamomile

Organic peppermint

Blackberry & raspberry

Lemon & ginger

Green tea with lemon

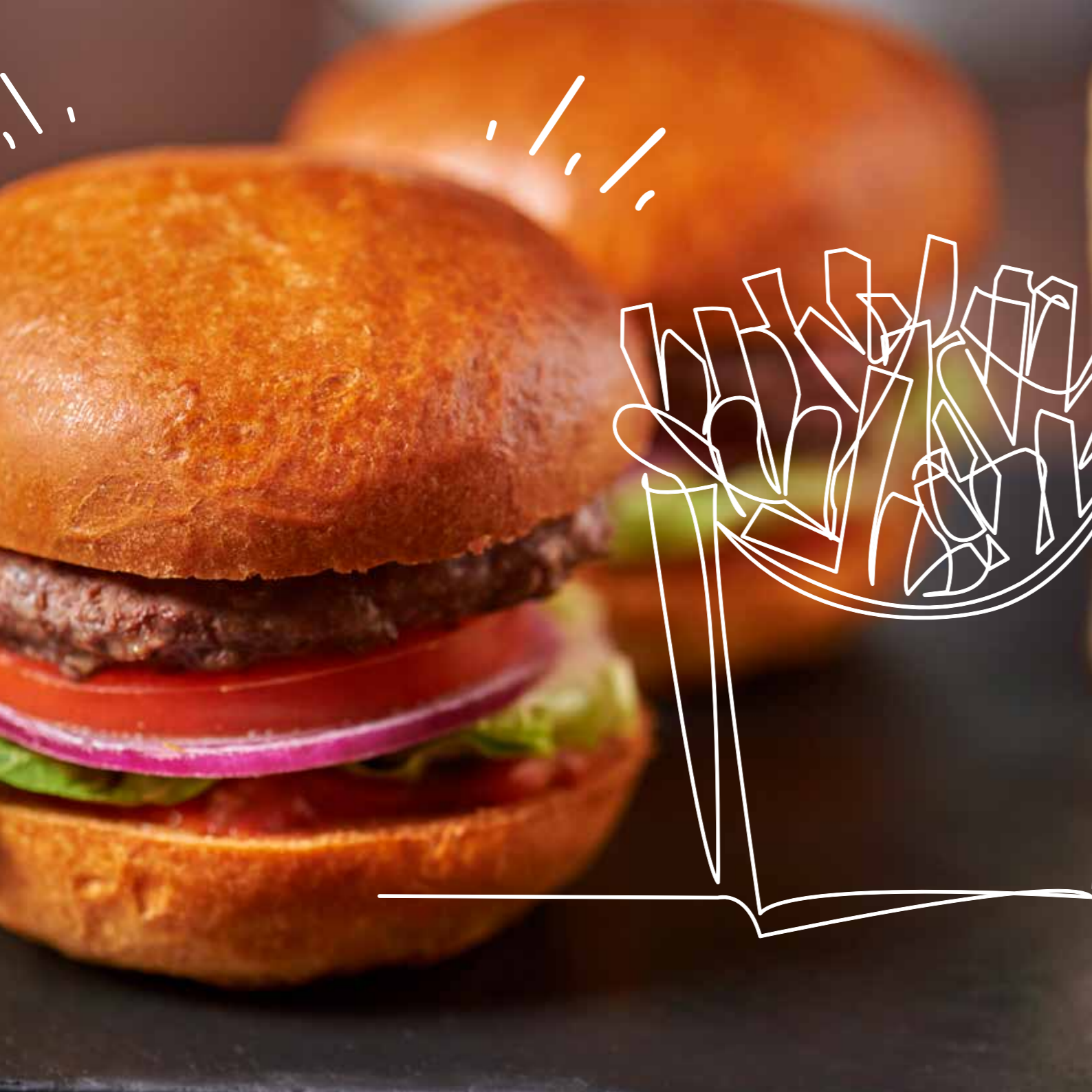
Green tea with jasmine

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AFTERNOON TEA



STARTERS £4

Soup of the day, bread & butter (VGI)

Smoked salmon & cucumber, bread & butter

Tomato & mozzarella salad (VGI)

Cheesy garlic bread (V)

MAINS £8.5

Mini burger sliders & relish (VGIA)

Grilled chicken breast & gravy

Cumberland sausages & baked beans

Breaded cod goujons & peas

Vegetable pasta, tomato sauce, basil & mozzarella (V)

Served with tenderstem broccoli, fries or salad

MAL SUNDAY ROAST £10.5

Available Sundays only

Roast beef or chicken breast, served with all the trimmings, including a Yorkshire pud!

DESSERTS £4

Cookie dough, vanilla ice cream

Mal mini hot chocolate, vanilla ice cream, hot chocolate sauce & honeycomb (V)

Mixed berry bowl & sorbet (VGI)

Ice cream selection (V)



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INTERMEDIATE COURSE £3

Lemon sorbet
Gin & tonic sorbet

FISH COURSE £4.5

Fillet of red mullet, crushed saffron potatoes & aioli
Scallop ceviche

"LE FROMAGE" £22

Sharing boards, selection of artisan cheese, crackers, chutney & grapes

PETIT FOURS £3.5

Selection of chocolate truffles

COCKTAIL MASTERCLASS

Mix and muddle with the master, as one of our expert mixologists helps you to create the finest, boldest concoctions, with absolutely no half measures.

Kick off with a bellini and enjoy three cocktails per person with a dedicated barman, who'll teach you how to make them yourself £39 per person

Add a Taste of Mal Sharing Platter £49 per person

EXTRAS



£59 per person
(minimum of 6 people)

SHARING STARTERS

Freshly baked brioche, whipped smoked butter
Beef brisket bites, smoked tomato chutney
Grilled chicken thigh skewer, spring onion, coconut, mango dip
Beetroot & gin cured salmon, pickled cucumber, dill mayonnaise.

SHARING MAINS

Whole grilled sea bass, charred leeks, sauce vierge
New York strip, roasted roscoff onion
Harissa roasted heritage carrots, chickpeas, whipped feta, maple dressing (VGIA)

SIDES

Cauliflower cheese, brown butter, crispy kale (V)
Triple cooked chunky chips (VGI)
Tenderstem broccoli, black garlic, lemon (V)
Blue cheese, bibb lettuce, spiced pecans, Beauvale, apple, celery.

SHARING DESSERTS

Baked cheesecake, seasonal fruit compote
Cheese plate, artisan cheese, chutney, quince, crackers



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£4 per bowl

Add £6 for Flat Iron steak

We recommend 5 bowls per person (3 bowls, 1 side, 1 dessert)

Minimum of 20 people

BOWLS

Boneless half chicken, parmesan, fine beans, pesto dressed salad

Harissa roasted heritage carrots, chickpeas, whipped feta, maple dressing (VGIA)

Lamb shoulder & veggi shepherd's pie

Root vegetable shepherd's pie

Catch of the day, watercress, lemon dill butter

Charred leek carbonara, pappardelle, crème fraîche, pecorino (V)

Steak grass fed, Flat Iron steak, fries & roasted roscoff onion £6 supp

SIDES

Fries (VGI)

Cauliflower cheese, brown butter, crispy kale (V)

Triple cooked chunky chips (V)

Garlic portobello mushrooms (VGI)

Tenderstem broccoli, black garlic & lemon (V)

DESSERTS

Crème brûlée

Sticky toffee pudding, toffee sauce, milk ice cream

Baked cheesecake, seasonal fruit compote

Strawberry vacherin sundae

Exotic fruit salad, mango sorbet

CHEESE BOARD

"Le Fromage" sharing board, selection of artisan cheese, crackers, chutney & grapes £5 supp



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BOWL, FOOD



£25 per person

Minimum of 20 people

Choice of 1 salad, 2 wraps, 2 bowls, 2 sides 1 dessert

SALADS

Blue cheese, bib lettuce, spiced pecans, Beauviale, apple, celery

Garden, mixed leaves, tomato, cucumber, red onion (VGI)

Classic Caesar, gem lettuce, anchovies, sourdough croutons, Parmesan

WRAPS & ROLLS

Tomato hummus, vegan feta wrap, cucumber, spring onion (VGI)

Crispy buffalo chicken brioche roll, hot sauce, celery, iceberg lettuce, blue cheese

Fish finger wrap, cod goujons, tartare sauce, iceberg lettuce

Roast beef brioche roll, roasted roscoff onion mayonnaise, crispy onion, baby watercress

Portobello mushroom, halloumi, Crematta (VGI)

SIDES

Fries (VGI)

Cauliflower cheese, brown butter, crispy kale (V)

Triple cooked chunky chips (V)

Garlic portobello mushrooms (VGI)

Tenderstem broccoli, black garlic & lemon (V)

BOWLS

Harissa roasted heritage carrots, chickpeas, whipped feta, maple dressing (VGIA)

Lamb shoulder & veggi shepherd's pie

Root vegetable shepherd's pie

Boneless half chicken, parmesan, fine beans, pesto dressed salad

Catch of the day, watercress, lemon dill butter

Charred leek carbonara, pappardelle,

crème fraîche, pecorino

Steak grass fed, Flat Iron steak, fries & roasted roscoff onion £6 supp

DESSERTS

Crème brûlée

Baked cheesecake seasonal fruit compote

Sticky toffee pudding, toffee sauce, milk ice cream

Strawberry vacherin sundae

Exotic fruit salad, mango sorbet



Items	Price
1	£3

Padron peppers

Fried gordal olives

Crispy potato pave, truffle mayonnaise, Parmesan

Tuna tacos, guacamole, spring onion, soy, sesame

Beef brisket bites, smoked tomato chutney



