



PRIVATE DINING

Malmaison



DRINKS

TASTE £20

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

SAVOUR £29

One glass of Cuvée Malmaison Brut Champagne
or Malchemy 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*
Still & sparkling water

INDULGE £36

One glass of Veuve Clicquot, Malchemy Premium
Gin & Tonic or Signature Cocktail
½ bottle of Prestige wine
White: Sauvignon Blanc, Crowded House,
Marlborough, New Zealand*
Red: Mal-bec, Mendoza, Argentina*
Still & sparkling water

AL FRESCO £20

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

ADDITIONS

Glass of Prosecco £8
Glass of Champagne £12.5
Beer Buckets – 24 Bottles £110
Choose from Tiger, Sol & Heineken
Bucket of 12 Soft Drinks £30
Choose from Schweppes Lemonade,
Fever-Tree Ginger Beer 200ml, Fever-Tree British
Apple 275ml, Fever-Tree Sicilian Lemonade 275ml,
Appletiser 275ml, Franklin & Sons Raspberry or
Elderflower Lemonade 275ml, Coca-Cola 330ml
or fruit juices 175ml

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



3 for £10 | 5 for £18

- Padrón peppers (VGI) (161kcal)
- Avocado & tomato tartare taco (V) (442kcal)
- Sticky beef fillet taco, sesame, soy (95kcal)
- Fresh crab taco, handpicked white crab meat, guacamole, lemon (72kcal)
- Vegetarian haggis bonbon, truffle mayonnaise (V) (122kcal)
- Crisp gem hearts, roquefort cheese, crispy onions, buttermilk ranch dressing (50 kcal)



EXAMPLES



£38.5 per person

Sourdough bread, served with butter (VGIA) (504kcal)

STARTERS

Spiced carrot, caramelised onion soup (VGI) (321kcal)

Grilled chicken skewers, coconut & mango dip (503kcal)

Chestnut mushrooms, burford egg “cocotte”, cider cream, grilled sourdough, parmesan (272kcal)

MAINS

Grilled pork fillet, braised red cabbage, burnt apple puree, red wine jus (544kcal)

Pan fried stone bass forestière, crushed potatoes, mushrooms, capers, anchovies, parsley dressing (616kcal)

Squash & kale risotto (VGI) (444kcal)

All served family style potatoes and winter greens

DESSERTS

Crème brûlée (793kcal)

Sticky toffee pudding, toffee sauce, milk ice cream (773kcal)

Exotic fruit salad, (VGI) raspberry sorbet (41)

Cheese plate, blue murder, pitchfork cheddar, valençay goat - truffle honey, fig chuntery, quince, crackers (589kcal)

TASTE



£45.5 per person

Sourdough bread, served with butter (VGIA) (504kcal)

STARTERS

Curried root vegetable soup, parsnip, swede, carrot, coconut yoghurt (227kcal)

Confit chicken, duck & prune terrine, fig chutney, cornichons, grilled sourdough (348kcal)

Salmon gravlax, pickled cucumber, crème fraiche, toasted brioche (382kcal)

MAINS

Roast corn-fed chicken breast, pomme mousseline, charred cavolo nero, peppercorn sauce (1,345kcal)

Pan roast cod, chorizo fricasse, cauliflower puree, straw fries (395kcal)

Creamy mushroom risotto, chestnut mushrooms, vegan stracciatella, crispy sage (VGI) (701 kcal)

All served family style potatoes and winter greens

DESSERTS

Valrhona dark chocolate mousse, cherry compote, honeycomb (480kcal)

Pineapple carpaccio, mint, lime & chilli syrup, toasted coconut, coconut sorbet (VGI) (178kcal)

Raspberry crème brûlée, baked vanilla custard, fresh raspberries (797kcal)

Cheese plate, blue murder, pitchfork cheddar, valençay goat - truffle honey, fig chutney, quince, crackers (589kcal)

Savour



£57.5 per person

Sourdough bread, served with butter **(VGIA)** (504kcal)

STARTERS

Sticky beef fillet, noodle salad, crunchy vegetables, spring onions, chilli & toasted sesame dressing (1153kcal)

Roast beets, glazed fig, plant based stracciatella, toasted seeds, balsamic dressing **(VGIA)** (272kcal)

Baked queenie scallops, confit chorizo, herb crumb, salsa verde (465kcal)

Fresh crab tacos, handpicked white crab meat, guacamole, lemon (519kcal)

MAINS

Fillet steak 200g, roscoff onion, watercress, peppercorn sauce (543kcal)

Slow braised beef cheek, crispy shallots, sweet parsnip puree, salsa verde (616kcal)

Roast cod, herb crumb, butterbean, tomato, red pepper, kale (616kcal)

Roasted crown prince pumpkin, puy lentil vinaigrette, plant based stracciatella, crispy onions and cavolo nero **(VGI)** (244kcal)

All served family style potatoes and winter greens

DESSERTS

Warm tiramisu brownie, coffee mascarpone, caramel sauce **(V)** (484kcal)

Pina colada trifle, rum roasted pineapple, coconut sorbet, ginger crumble **(VGI)** (276kcal)

White chocolate mousse, mango, passionfruit compote (975kcal)

Cheese plate, blue murder, pitchfork cheddar, valençay goat - truffle honey, fig chuntery, quince, crackers (589kcal)

INDULGE



£4 per bowl
Add £5 for flat iron steak

BOWLS

Roast corn-fed chicken breast, **pomme mousseline**, charred cavolo nero, peppercorn sauce (207kcal) **Pan fried stone bass forestière**, mushrooms, capers, anchovies, parsley dressing (43kcal)

Roasted crown prince pumpkin, puy lentil vinaigrette, plant based stracciatella, crispy onions and cavolo nero **(VGI)** (91kcal)

Flat iron, roasted onion, watercress, peppercorn sauce (157kcal)

Grilled pork fillet, braised red cabbage, burnt apple puree, red wine jus (241kcal)

Buffalo chicken thighs, buttermilk fried thighs, homemade hot sauce, celery, and roasted garlic aioli (240kcal)

DESSERTS

Crème brûlée (239kcal)

Pina colada trifle, rum roasted pineapple, coconut sorbet, ginger crumble (131kcal)

Sticky toffee pudding, toffee sauce (386kcal)

SUPPER SNACKS



BUFFET

£25 per person

MENU ONE

SALADS

Garden, mixed leaves, avocado, tomato, cucumber, red onion, house dressing (138kcal)

WRAPS & ROLLS

Sticky beef fillet, noodle wrap, asian slaw, spring onion, chilli, toasted sesame dressing (717kcal)

Hummus, vegan feta wrap, avocado, cucumber, spring onion, coriander, toasted chickpeas, sesame (VGI) (554kcal)

SKILLETS

Roast corn-fed chicken breast, charred cavolo nero, peppercorn sauce (320kcal)

Pan fried stone bass, crushed new potatoes, mushrooms, smoked anchovy & caper dressing (332kcal)

Squash & kale risotto (VGI) (291kcal)

SIDES

Fries (V) (491kcal)

DESSERTS

Seasonal fruit crumble, vanilla custard (336kcal)

Exotic fruit salad (VGI) (41kcal)

MENU TWO

SALADS

Roast beets, glazed fig, plant based stracciatella, toasted seeds, balsamic dressing (439kcal)

WRAPS & ROLLS

Fish finger wrap, cod goujons, tartare sauce, iceberg lettuce (825kcal)

Falafel & spinach slider, sweet chilli & dill mayonnaise (VGI) (154kcal)

SKILLETS

Braised beef brisket cottage pie (336kcal)

Paprika cod, chorizo & fennel fricassée cauliflower puree (276kcal)

Roasted crown prince pumpkin, puy lentil vinaigrette, plant based stracciatella, crispy onions and cavolo nero (VGI) (134kcal)

SIDES

Roasted new potatoes (VGI) (40kcal)

DESSERTS

Chilled coconut rice pudding, passionfruit, mango compote (361kcal)

Exotic fruit salad (VGI) (41kcal)

MENU THREE

SALADS

Gem hearts, roquefort cheese, crispy onion, buttermilk ranch dressing (171kcal)

WRAPS & ROLLS

B.L.T Roll, Ayrshire bacon, iceberg lettuce, beef tomato, avocado mayonnaise (231kcal)

Hummus, vegan feta wrap, avocado, cucumber, spring onion, coriander, toasted chickpeas, sesame (VGI) (554kcal)

SKILLETS

Grilled flat iron, roasted onion, peppercorn sauce (127kcal)

Traditional fish pie, green peas, cheesy mash topping (128kcal)

Creamy mushroom risotto, chestnut mushrooms, crematta, crispy sage (VGI) (427kcal)

SIDES

Fries (V) (491kcal)

DESSERTS

Danish pastry bread and butter pudding (692kcal)

Exotic fruit salad (41kcal)



For special dietary requirements or allergy information, please speak with a member of our team before ordering.

To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available.

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. **[VGI]** = Does not include any ingredients derived from animals. **[VGIA]** = Alternative available that does not include any ingredients derived from animals. **[V]** = Vegetarian.

For further information on allergens please scan the QR code.

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

malmaison.com