



PRIVATE DINING

Malmaison



TASTE £20

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

SAVOUR £30

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 £40

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 Pimm’s or Aperol Spritz
½ bottle of Maison Blanc, Rouge or 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.

DRINKS



3 for £11 | 5 for £17

Smoked salmon tartlet, smoked salmon mousse, keta, dill (157kcal)

Avocado, tomato tartlet, Kalamata olive, basil (VGI) (54kcal)

Beef fillet taco, beef fillet, guacamole, crispy capers, truffle mayonnaise (107kcal)

Tuna taco, guacamole, lime, sesame, soy (62kcal)

Crispy buttermilk fried chicken bite, hot sauce, ranch dressing (49kcal)

Vegetarian haggis bonbon, truffle mayonnaise (V) (79kcal)



EXAMPLES



£40 per person

Rosemary sea salt focaccia, organic Arbequina olive oil, aged balsamic **(VGIA)** (265kcal)

STARTERS

Roasted butternut squash soup, sage, toasted seeds, chilli **(VGIA)** (279kcal)

Crispy buttermilk fried chicken thighs, buffalo hot sauce, Padrón peppers, blue cheese, ranch dressing (444kcal)

Citrus cured Loch Duart salmon, celeriac slaw, capers, crème fraîche, caviar, rye bread (378kcal)

MAINS

Roast chicken breast, buttered green beans, peppercorn sauce (892kcal)

Smoked haddock fishcake, buttered spinach, grain mustard sauce (670kcal)

Truffled cauliflower mac & cheese **(VGI)** (411kcal)

All served with family-style potatoes and mixed greens

DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream (818kcal)

Spiced apple oat crumble, vanilla custard **(VGI)** (870kcal)

Cheese plate, Blue Murder, Westcombe Cheddar, Valençay goat – truffle honey, fig chutney, quince, crackers (256kcal)

TASTE



£45 per person

Rosemary sea salt focaccia, organic Arbequina olive oil, aged balsamic **(VGIA)** (265kcal)

STARTERS

Confit duck, chicken & sour cherry terrine, fig chutney, winter leaves, grilled sourdough (321kcal)

Grilled Argentinian red prawns, burnt chilli lime butter, coriander, grilled sourdough (714kcal)

Beetroot carpaccio, stracciatella, chicory, cranberry & pine nut dressing, nasturtium **(VGI)** (362kcal)

MAINS

Grilled pork tomahawk forestière, sautéed Ratte potatoes, wild mushrooms, jus vinaigrette (772kcal)

Pan-fried black bream, chunky puttanesca sauce, aubergine, Kalamata olives, capers, tomatoes, dill (340kcal)

Truffled mushroom ravioli **(VGI)** (743kcal)

All served with family-style potatoes and mixed greens

DESSERTS

Berry & apple oat crumble, vanilla custard **(VGI)** (870kcal)

Banana & Noalya chocolate crème brûlée (990kcal)

Cheese plate, Blue Murder, Westcombe Cheddar, Valençay goat – truffle honey, fig chutney, quince, crackers (256kcal)

Savour



£60 per person

Rosemary sea salt focaccia, organic Arbequina olive oil, aged balsamic **(VGIA)** (265kcal)

STARTERS

Beef fillet carpaccio, avocado, radish, blue cheese, brioche croutons (358kcal)

Pan-fried scallops, blaggis pudding, pickled, roasted, puréed cauliflower (247kcal)

Warm winter panzanella salad, charred leeks, cavolo nero, preserved lemon, Taleggio cheese, sourdough croutons **(VGI)** (429kcal)

MAINS

Fillet steak 200g, roasted onion, watercress, peppercorn sauce (794kcal)

Grilled halibut tronçon, roasted crispy sprouts, greens, cider beurre blanc, dill (475kcal)

Truffle potato gnocchi, sautéed oyster mushrooms, sage, cauliflower purée **(VGI)** (526kcal)

All served with family-style potatoes and buttered greens

DESSERTS

Black Forest trifle, chocolate mousse, black cherries, crème Chantilly **(VGI)** 276kcal)

Spiced plum oat crumble, vanilla custard **(VGI)** (870kcal)

Cheese plate, Blue Murder, Westcombe Cheddar, Valençay goat –
truffle honey, fig chutney, quince, crackers (256kcal)

INDULGE



£5 per bowl
£11 for flat iron steak (£6 Supp)

BOWLS

Flat iron, roasted onion, watercress, peppercorn sauce (259kcal)
Roast chicken breast, pancetta, cream of haricot blanc (520kcal)
Crispy buttermilk fried chicken thighs, hot sauce, Padrón peppers, ranch dressing (121 kcal)
Mixed mushroom masala curry, coriander, onion seed flatbread (487kcal)

DESSERTS

Crème brûlée (227kcal)
Red berry cheesecake, biscuit crumb, red berries (116kcal)
Sticky toffee pudding, toffee sauce (416kcal)

Evening or late supper only

SUPPER SNACKS



BUFFET

£25 per person

MENU ONE

BREAD

Rosemary sea salt focaccia,
organic Arbequina olive oil (265kcal)

SALADS

Pasta salad, penne pasta, pesto (170kcal)

Rocket, watercress, parmesan salad,
house dressing, balsamic (111kcal)

SKILLETS

Roast chicken breast, buttered greens,
peppercorn sauce (602kcal)

Roasted salmon salad (492kcal)

Mixed mushroom masala curry, saffron pilaf
rice, raita, onion seed flatbread (VGI) (580kcal)

SIDES

Fries (VGI) (221 kcal)

DESSERTS

Fruit crumble, vanilla custard (313kcal)

Exotic fruit salad (VGI) (41 kcal)

SNACK BREAKS

Guava, carrot & melon smoothie & mixed
melon skewers (103kcal)

Chocolate marble cake (237kcal)

Glazed doughnuts (221 kcal)

MENU TWO

BREAD

Grilled flatbread, tomato sesame hummus
(314kcal)

SALADS

Caesar salad, Romaine, Parmesan, croutons,
Caesar dressing (VGI) (114kcal)

House salad, mixed leaves, toasted seeds,
house dressing (31 kcal)

SKILLETS

Braised venison stew, buttermilk herb
dumplings, glazed carrots (535kcal)

Smoked haddock fishcake, grain mustard
sauce (268kcal)

Truffled cauliflower mac & cheese
(VGI) (411 kcal)

SIDES

Roasted new potatoes (V) (249kcal)

DESSERTS

Sticky toffee pudding, toffee sauce,
pouring cream (416kcal)

Exotic fruit salad (VGI) (41 kcal)

SNACK BREAKS

Mango smoothie & pineapple skewers
(70kcal)

Lemon drizzle cake (284kcal)

Choc chip cookies (249kcal)

MENU THREE

BREAD

Rosemary sea salt focaccia,
organic Arbequina olive oil (265kcal)

SALADS

Roasted beetroot salad, stracciatella,
chicory, cranberry & pine nut dressing,
nasturtium (VGI) (278kcal)

Slaw (119kcal)

SKILLETS

Grilled flat iron, roasted onion,
peppercorn sauce (682kcal)

Pan-fried black bream, chunky puttanesca
sauce (183kcal)

Caramelised onion, mushroom ravioli
stracciatella, pesto, rocket (VGI) (119kcal)

SIDES

Fries (VGI) (221 kcal)

DESSERTS

Danish pastry bread & butter pudding (V)
(577kcal)

Exotic fruit salad (VGI) (41 kcal)

SNACK BREAKS

Berry smoothie & watermelon skewers (82kcal)

Ginger loaf cake (211kcal)

Sticky toffee scones, clotted cream and toffee
sauce (201kcal)



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