



# PRIVATE DINING

*Malmaison*



### **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.

# DRINKS



3 for £11 | 5 for £17

Smoked salmon tartlet, smoked salmon mousse, keta, dill (161kcal)

Avocado & tomato tartlet, Kalamata olive, basil (vGI) (442kcal)

Beef fillet taco, beef fillet, guacamole, crispy capers, truffle mayo (95kcal)

Tuna taco, guacamole, lime, sesame, soy (72kcal)

Crispy buttermilk fried chicken bite, hot honey, ranch dressing (95kcal)

Vegetarian haggis bonbon, truffle mayonnaise (V) (122kcal)



EXAMPLES



£40 per person

Sourdough bread, chimichurri butter, organic Arbequina olive oil (504kcal)

## STARTERS

Golden cross goat cheese crostini, pea, broad bean, mint salad, truffle honey (272kcal)

Watercress soup, truffle oil (VGI) (321kcal)

Warm smoked ham hock & pea salad, crispy shallots, watercress, breakfast radish, mustard dressing (503kcal)

## MAINS

Pan fried seabass, roasted red pepper sauce, parsley, pinenuts, Kalamata & gordal olives (616kcal)

Roast chicken breast, spring greens, peppercorn sauce (1345kcal)

Green veg & herb mac & cheese plant-based stracciatella, basil (VGI) (444kcal)

*All served with family style potatoes and mixed greens*

## DESSERTS

Crème brûlée (793kcal)

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

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

Cheese plate, blue murder, Yarlinton, Valençay goat - truffle honey, fig chutney, quince, crackers (589kcal)



£45 per person

Sourdough bread, chimichurri butter, organic Arbequina extra virgin olive oil **(VGIA)** (504kcal)

## STARTERS

Three bean spring vegetables soup, asparagus, carrot, celery, savoy cabbage, salsa verde **(VGI)** (227kcal)

Grilled chicken skewers, spring onion, pickled red chilli, hot honey dip (1153kcal)

Prawn, crayfish cocktail, horseradish cream, avocado, crisp iceberg lettuce (382kcal)

## MAINS

Pork tomahawk, black garlic, sautéed new potatoes, red pepper sauce, chimichurri (1,345kcal)

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

Roast chalkstream trout, crushed new potatoes, sauce Vierge (395kcal)

*All served with family style potatoes and mixed greens*

## DESSERTS

Dark chocolate crémeux, spiced poached pear, crème Chantilly **(VGI)** (480kcal)

Danish bread & butter pudding, vanilla custard (773kcal)

Raspberry crème brûlée (797kcal)

Cheese plate, blue murder, Yarlington, Valençay goat - truffle honey, fig chutney, quince, crackers (589kcal)

# SAVOUR



£60 per person

Sourdough bread, chimichurri butter, organic Arbequina extra virgin olive oil (VGIA) (504kcal)

## STARTERS

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

Roast butternut squash salad, cherry tomatoes, kalamata olives, plant-based stracciatella & toasted seeds (VGI) (354kcal)

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

Beef tartare tacos, beef fillet, guacamole, crispy capers, truffle mayo (519kcal)

## MAINS

Grilled swordfish steak, sweet potato lime pickle, raita (637kcal)

Grilled lamb cutlets, hummus, cucumber tahini sesame salad, flatbread (616kcal)

Stuffed romano pepper, Provençal jumbo couscous, roasted red pepper sauce, herb salad (VGI) (244kcal)

28 day, dry-aged, grass-fed beef fillet steak 200g, roscoff onion, watercress, peppercorn sauce (543kcal)

*All served with family style potatoes and buttered greens*

## DESSERTS

Dark chocolate moelleux cake, fresh raspberries, crème fraîche (V) (484kcal)

Mixed berry cinnamon oat crumble, vanilla custard (VGI) (276kcal)

Bruces Farm strawberry cheesecake, biscuit crumb, fresh strawberries, coulis, vanilla cheesecake (V) (975kcal)

Cheese plate, blue murder, Yarlinton, Valençay goat - truffle honey, fig chutney, quince, crackers (589kcal)

# INDULGE



£5 per bowl

£11 For flat iron steak (£6 Supp)

## BOWLS

Roast chicken breast, buttered spring greens, peppercorn sauce (207kcal)

Grilled swordfish steak, sweet potato lime pickle, raita (43kcal)

Stuffed bell peppers, Provençal jumbo couscous, roasted red pepper sauce, herb salad (VGI) (91kcal)

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

Lamb kofta, hummus, cucumber tahini sesame salad, flatbread (241kcal)

Crispy buttermilk fried chicken thighs, hot honey, Padrón peppers, ranch dressing (240kcal)

Mushroom & Dolcelatte Risotto (V) (163kcal)

## DESSERTS

Crème brûlée (239kcal)

Bruces farm strawberry cheesecake, biscuit crumb, fresh strawberries, coulis, vanilla cheesecake (131kcal)

Sticky toffee pudding, toffee sauce (386kcal)



# BUFFET

£25 per person

## MENU ONE

### SALADS

Rocket, watercress, parmesan salad, house dressing, balsamic (138kcal)

### WRAPS & ROLLS

B.L.T baguette, Ayrshire bacon, iceberg lettuce, beef tomato (296kcal)

Hummus, vegan feta wrap, avocado, cucumber, spring onion, coriander, toasted chickpeas, sesame (VGI) (184kcal)

### SKILLETS

Roast chicken breast, spring greens, peppercorn sauce (320kcal)

Stuffed bell peppers, Provençal jumbo couscous, roasted red pepper sauce, plant-based stracciatella, herb salad (VGI) (698kcal)

Pan-fried chalkstream trout, crispy harissa chickpeas, green lentils, pickled red onion, kalamata olives, cucumber, ranch dressing (63kcal)

### SIDES

Fries (V) (195kcal)

### DESSERTS

Mixed berry cinnamon oat crumble, vanilla custard (188kcal)

Exotic fruit salad lemongrass, ginger syrup (VGI) (41kcal)

## MENU TWO

### SALADS

Broad bean & pea salad, crispy shallots, watercress, radish, mustard dressing (146kcal)

### WRAPS & ROLLS

Fish finger wrap, cod goujons, tartare sauce, iceberg lettuce (321kcal)

Falafel & spinach slider, sweet chilli & dill mayonnaise (VGI) (80kcal)

### SKILLETS

Green veg & herb mac & cheese, plant-based stracciatella, basil (VGI) (444kcal)

Grilled lamb kofta, cucumber tahini sesame salad, pickled red onion, grilled flatbread (782kcal)

Grilled swordfish, sweet potato, lime pickle (276kcal)

### SIDES

Buttered new potatoes (V) (40kcal)

### DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream (361kcal)

Exotic fruit salad lemongrass, ginger syrup (VGI) (41kcal)

## MENU THREE

### SALADS

Baby gem, blue cheese salad, crispy onions, buttermilk Ranch dressing (171kcal)

### WRAPS & ROLLS

Serrano ham, parmesan, rocket baguette, fig chutney, balsamic (223kcal)

Hummus, vegan feta wrap, avocado, cucumber, spring onion, coriander, toasted chickpeas, sesame (VGI) (184kcal)

### SKILLETS

Cod & prawn gratin, shaved fennel, sliced potato topping (423kcal)

Creamy mushroom risotto, chestnut mushrooms, plant-based stracciatella, crispy sage (VGI) (30kcal)

Grilled flat iron, roasted onion, peppercorn sauce (56kcal)

### SIDES

Fries (V) (195kcal)

### DESSERTS

Danish pastry bread and butter pudding, toffee sauce, vanilla ice cream (V) (845kcal)

Exotic fruit salad lemongrass, ginger syrup (VGI) (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](https://malmaison.com)