

A dark, artistic photograph of a gourmet dish. The dish features several pieces of salmon, broccoli florets, and sliced mushrooms arranged on a light-colored, possibly cream-based, base. The background is dark and textured, with some liquid splatters. A thin, bright pink diagonal line runs from the top right towards the bottom center. The text 'YOUR PRIVATE DINING MENUS' is overlaid in large, white, serif capital letters on the left side of the image.

# YOUR PRIVATE DINING MENUS



Private dining at Malmaison is a unique experience; stylish and full of character. A beautiful collision of artistry and obsession, this is a contemporary dining experience offering a bespoke collection of seasonal menus to choose between, carefully curated by Executive Chef John Woodward.





# WINTER SET MENU A /£32.50

## STARTERS

Celeriac, apple  
& potato velouté  
truffle oil & stone baked bread

Heritage beetroot  
& apple salad  
St Maure goat's cheese  
& walnuts

Pork terrine flavoured  
with brandy & prunes  
cornichons, winter chutney  
& pain de campagne

Smoked mackerel pâté  
horseradish, celery & apple  
cream & sourdough croute

## MAINS

Crisp confit duck leg  
pomme fondant, celeriac  
puree, root vegetable & puy  
lentil jus vinaigrette

Roast fillet of hake  
celeriac puree, glazed shallot  
& Bordelaise sauce

Chargrilled Hampshire  
pork cutlet  
creamed mash, winter greens,  
Dijon cream

Portobello mushroom  
penne pasta  
grain mustard, tarragon & lemon

*All served with glazed  
carrots & parsnips*

## DESSERT

Classic vanilla crème brûlée

Steamed syrup sponge  
vanilla custard

Spiced pear  
& blackberry crumble  
custard

Warm Valrhona chocolate  
& hazelnut brownie  
crème Chantilly

All our prices include VAT at the prevailing rate. A discretionary service charge of 10% will be added to your bill. For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments.



## WINTER SET MENU B / £37.50

### STARTERS

Spiced sweet potato  
& parsnip soup  
coconut & cardamom

Severn & Wye smoked salmon  
St Maure goat's cheese  
& walnuts

Confit chicken & woodland  
mushroom terrine  
pickled mushrooms & truffle  
mayonnaise

Pickled beetroot carpaccio  
parsnip puree & crisp, pickled  
baby onions & Parmesan

### MAINS

Slow roast lamb breast  
'forestiere'  
winter greens, mushroom,  
Parmentiere potato, thyme  
& garlic

Pan-fried cod  
fregula pasta, chickpea,  
courgette stew

Coq au vin  
pomme puree, pancetta  
& button mushrooms

Spinach & ricotta ravioli  
roast red pepper an  
tomato sauce

*All served with glazed  
carrots & parsnips*

### DESSERT

Chocolate & banana  
crème brûlée

Sticky toffee pudding  
caramel toffee sauce  
& vanilla ice cream

Vanilla panna cotta  
red wine poached  
autumn fruits

Valrhona chocolate mousse  
honeycomb & crème fraîche

All our prices include VAT at the prevailing rate. A discretionary service charge of 10% will be added to your bill. For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments.





## WINTER SET MENU C / £42.50

### STARTERS

Roast tomato & red  
pepper soup  
baby basil & extra virgin  
olive oil

Hot smoked salmon  
& warm beetroot  
horseradish crème fraîche  
& watercress

Game rilette  
brioche, cornichons  
tomato chutney

Stilton, endive, fig,  
pomegranate salad  
caramelised pecans

### MAINS

Slow braised daube of beef  
smoked pomme puree, chestnut  
& glazed shallot

Pan fried stone bass  
bok choy, soy & chilli dressing

Rare breed pork fillet  
roast new potato, Ramsey  
black pudding, grain mustard  
sauce

Baked gnocchi  
Beauvale blue cheese & roast  
tomato sauce

*All served with glazed  
carrots & parsnips*

### DESSERT

Coffee crème brûlée  
choc chip cookie

Baked Valrhona chocolate  
& peanut butter pudding  
salted caramel ice cream

Banana & butterscotch  
crumble  
vanilla ice cream

Vanilla cheesecake  
caramel roast pineapple  
& coconut

All our prices include VAT at the prevailing rate. A discretionary service charge of 10% will be added to your bill. For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments.



## WINTER SET MENU D / £50

### STARTERS

Potato, celeriac & black  
truffle velouté

Citrus seabass ceviche  
pomegranates, chilli  
& avocado

Pepper seared beef carpaccio  
parsnip puree & crisp, pickled  
baby onions & Parmesan

Roquefort & leek tart  
endive, walnut & pear salad

### MAINS

Fillet of seabass  
crushed new potatoes,  
champagne butter sauce  
& fresh crab

Pan fried fillet of beef  
Parmesan polenta, truffled leeks  
& red wine jus

Roast rump of Yorkshire  
Dales lamb  
dauphinoise potato, black  
pepper crushed swede  
& madeira jus

Wild mushroom & black  
truffle risotto  
black truffle mascarpone,  
Parmesan & tarragon

*All served with glazed  
carrots & parsnips*

### DESSERT

Raspberry & white chocolate  
crème brûlée

Valrhona chocolate & salted  
caramel pave  
crème fraîche

Mulled wine poached  
pear trifle  
custard & petit meringue

Fine apple tarte  
caramel sauce  
& crème Normande

All our prices include VAT at the prevailing rate. A discretionary service charge of 10% will be added to your bill. For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments.

Malmaison

[malmaison.com](http://malmaison.com)

Aberdeen / Belfast / Birmingham / Brighton / Cheltenham / Dundee / Edinburgh / Glasgow  
Leeds / Liverpool / London / Manchester / Newcastle / Oxford / Reading