



**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 /£35

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
celeriace 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 / £40

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

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WINTER SET MENU C /£45

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

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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

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Malmaison

malmaison.com

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