



CRAZY EAOINI

WEDDING MENUS

2026/2027

Malmaison



We never adopt a one-size-fits-all approach here at Mal and that's no different with our menus, with menu options to suit an intimate affair or a 'do' ritzy enough to rival a royal wedding!

CANAPÉS

WEDDING MENU ONE

WEDDING MENU TWO

BOWL FOOD



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)

Roast beetroot & feta tartlet (VGIA) (84 Kcal)

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

Crisp gem hearts, roquefort cheese, crispy onions, buttermilk ranch dressing (50 kcal)

EXAMPLES



WEDDING MENU ONE

Sourdough bread, whipped smoked butter (VGIA) (504kcal)

STARTERS

Roasted red pepper & tomato soup, basil pesto (VGI) (231kcal)

Roast beets, glazed fig, plant based stracciatella, toasted seeds, balsamic dressing (VGIA) (311kcal)

Salmon gravlax, pickled cucumber, mustard dressing, rye bread (519kcal)

MAINS

Slow braised beef daube, charred cabbage, crispy shallots, pomme gratin (256kcal)

Pan fried stone bass forestière, crushed new potatoes, mushrooms, smoked anchovy & caper dressing (711kcal)

Squash & kale risotto, diced butternut squash, kale pesto (VGI) (547kcal)

Served with maple & thyme roasted carrots (242kcal)

UPGRADE

Donald Russell beef wellington, pomme fondant, heritage carrots, red wine jus (871kcal)

£10pp

Min 10 people required

DESSERTS

Pina colada trifle, rum roasted pineapple, coconut sorbet, ginger crumble (VGI) (361kcal)

White chocolate mousse, mango & passionfruit compote, toasted coconut (1260kcal)

Cheese plate, Blue Murder, Pitchfork Cheddar, Valençay goat – truffle honey,

fig chuntesy, quince, crackers (589kcal)



WEDDING MENU TWO

Sourdough bread, whipped smoked butter (VGIA) (504kcal)

STARTERS

Roasted carrot, coconut soup (VGI) (292kcal)

Confit chicken, duck & prune terrine, fig chutney, cornichons, grilled sourdough (876kcal)

Baby gem, roquefort salad, poached pear, buttermilk ranch dressing, crispy onion (566kcal)

MAINS

Roast salmon, glazed shallot, pomme fondant, pinot noir jus (739kcal)

Roast chicken breast, charred leeks, pomme fondant, Madeira jus (798kcal)

Tomato gnocchi bake, spinach, nutmeg, charred peppers, pomodoro sauce (VGI) (618kcal)

Served with maple & thyme roasted carrots (242kcal)

UPGRADE

Donald Russell beef wellington, pomme fondant, heritage carrots, red wine jus (871kcal)

£15pp

Min 10 people required

DESSERTS

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

Valrhona dark chocolate mousse, cherry compote, honeycomb (605kcal)

Cheese plate, Blue Murder, Pitchfork Cheddar, Valençay goat – truffle honey, fig chutney, quince, crackers (589kcal)



£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)

SIDES

Triple cooked chunky chips, dijonnaise (VGIA) (178kcal)

DESSERTS

Crème brûlée (239kcal)
Pina colada trifle, rum roasted pineapple, coconut sorbet, ginger crumble (131kcal)
Sticky toffee pudding, toffee sauce (386kcal)

BOWL FOOD



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