



**WORK+PLAY**

# **FOOD FOR THOUGHT**

## MENUS

*Malmaison*





See ya later beige buffets and curled up sarnies! Our delish selection of buffets in Work+Play are inspired by dishes in our Bar & Grill.

If you want to keep it simple, we'd recommend going for our Posh Sarnies & Sides buffet, from our ever-popular bar menu. Chef's menu of the day will include soup, sarnies, salads and fries, followed by a delish little pud!

Prefer something a bit more comforting? Fear not, as our Hot Stuff buffet includes a selection of bowl food from our a la carte. You'll get to tuck into Chef's dishes of the day, which includes soup, two mains and slider or wrap, along with fries, greens and house salad, not to forget a sweet treat to finish things off.

If you're on a full day delegate package, you'll also get three snacks (naughty and healthy!) to keep you going during the day, along with your choice of teas and coffee.

Menus change with the seasons, so leave it to Chef to pick out the best dishes on the day for your enjoyment. Menus are created to offer guests a balanced selection of dishes and they're changed daily, to ensure you can look forward to something different each day you're with us. Sample menus are available, to get your juices flowing!

Special dietaries? No fear, we've got them covered. There's vegetarian, gluten free and vegan alternatives available. You just need to let us know in advance of your requirements for events of 20+ or by 10:30 on the day for smaller groups.





# AUTUMN/WINTER MENU

## POSH SARNIES & SIDES

For lunch, Chef’s menu of the day will include soup, two sarnies, one signature salad, fries and house salad, followed by a delish little pud!

For full day delegate packages, you’ll also get three snacks to keep you going during the day, along with your choice of teas and coffee.



### POSH SARNIES (2 ITEMS)

- Chicken Buffalo brioche roll, hot sauce & blue cheese 313 Kcal
- Fish finger wrap, breaded cod goujons, tartare sauce & iceberg lettuce 190 Kcal
- Prawn cocktail baguette, crisp iceberg & cocktail sauce 225 Kcal
- Crunchy Thai wrap, rice noodles, crunchy vegetables, red chilli, toasted peanuts, sesame & coriander 196 Kcal
- Add to your wrap - sticky beef 247 Kcal
- Philly cheese, brioche sub roll 338 Kcal
- Vegan feta & tomato houmous wrap, spring onion, avocado & cucumber 419 Kcal

### SIDES (BOTH)

- Fries 314 Kcal
- House salad 34 Kcal

### BREAKS (1 TREAT + FRUIT)

- Arrival granola bars 462 Kcal, pastries 295 Kcal, muffins 109 Kcal, bananas 83 Kcal
- Mid-morning brownies 265 Kcal, cookies 136 Kcal, Tunnocks treat 134 Kcal, fruit skewers 146 Kcal
- Mid-afternoon donuts 107 Kcal, open scones with jam & clotted cream 333 Kcal

000 Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day.

Vegetarian Vegan Does not include any gluten containing ingredients Vegan alternative available

Alternative available that does not include any gluten containing ingredients Dish contains or may contain nuts

Any special dietary requirements should be shared in advance, to ensure all attendee needs are catered for. For allergy information, please speak with our team. 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.

# AUTUMN/WINTER MENU HOT STUFF

For lunch, Chef's menu of the day will include soup, two mains and slider or wrap, fries, greens and house salad, followed by a delish little pud! For full day delegate packages, you'll also get three snacks to keep you going during the day, along with your choice of teas and coffee.



## HOT STUFF (2 ITEMS)


Pumpkin ravioli, toasted pinenuts & sage butter, salsa verde & red onion   387 Kcal

Roast chicken fricasee, buttered broad bean and peas, tarragon cream sauce  166 Kcal

Breaded cod goujons, tartare sauce 245 Kcal

Blackened Cajun salmon, spiced jambalaya rice, chorizo   363 Kcal

Braised ox cheek, creamy mash, salsa verde & crispy onions 913 Kcal

Grilled seabass, charred leeks, fennel, lemon, sauce vierge  279 Kcal

## SIDES (ALL)




Fries  314



Crisp gem hearts & Ranch dressing   174 Kcal

House salad  34 Kcal



## DESSERTS (2 ITEMS)

Exotic fruit salad, mango sorbet   81 Kcal

Sticky toffee pudding, pecan caramel sauce & vanilla ice cream    398 Kcal


Classic vanilla crème brûlée   450 Kcal

Chocolate mousse, honeycomb & crème fraîche    254 Kcal

Seasonal fruit crumble, oat crumble topping & custard   702 Kcal






## BREAKS (1 TREAT + FRUIT)

Arrival granola bars  462 Kcal, pastries 295 Kcal, muffins 109 Kcal, bananas 83 Kcal

Mid-morning brownies  265 Kcal, cookies 136 Kcal, Tunnocks treat 134 Kcal, fruit skewers 146 Kcal

Mid-afternoon donuts 107 Kcal, open scones with jam & clotted cream 333 Kcal

000 Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day.

 Vegetarian  Vegan  Does not include any gluten containing ingredients   Vegan alternative available

  Alternative available that does not include any gluten containing ingredients  Dish contains or may contain nuts

Any special dietary requirements should be shared in advance, to ensure all attendee needs are catered for. For allergy information, please speak with our team. 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.

# PLATED LUNCH SERVICE




For lunch, attendees choose from the Easy Breezy, Hot Stuff or Fresh, Exciting menus and their lunch will be served on individual trays.


Available for meetings up to a maximum of 12 guests.

The organiser must confirm the order requirements by 10:30 on the day, on the order form provided.




## EASY BREEZY

Crunchy Thai wrap, rice noodles, crunchy vegetables, red chilli, toasted peanuts, sesame & coriander    196 Kcal

Add to your wrap - sticky beef  247 Kcal



Vegan feta & tomato houmous wrap, spring onion, avocado & cucumber    419 Kcal

House salad  34 Kcal



Fries  314 Kcal

Pineapple carpaccio, lime, chilli & mint syrup, coconut sorbet   155 Kcal

## HOT STUFF

Blackened Cajun salmon, spiced jambalaya rice, chorizo   363 Kcal

Tenderstem broccoli, garlic & lemon   47 Kcal


Crisp gem hearts & Ranch dressing   174 Kcal

Baked NY cheesecake, blueberry compote  533 Kcal

## FRESH, EXCITING


Grilled sesame flatbread, tomato & sesame houmous   143 Kcal

Pumpkin ravioli, toasted pinenuts & sage butter, salsa verde & red onion   387 Kcal





Crisp gem hearts & Ranch dressing   174 Kcal

Exotic fruit salad, mango sorbet   81 Kcal

## BREAKS

Exotic fruit salad, mango sorbet   81 Kcal

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# CHEF'S MENUS



## SAMPLE ONE

### SOUP & SARNIES


Crunchy Thai wrap, rice noodles, crunchy vegetables, red chilli, toasted peanuts, sesame & coriander    106 Kcal



Add to your wrap - sticky beef 247 Kcal

Fish finger wrap, breaded cod goujons, tartare sauce & iceberg lettuce 190 Kcal

Mug of soup   62 Kcal



### HOT STUFF

Roast chicken fricasee, buttered broad bean and peas, tarragon cream sauce  166 Kcal



Blackened Cajun salmon, spiced jambalaya rice, chorizo   363 Kcal




### SIDES

Fries  314 Kcal


Tenderstem broccoli, garlic & lemon   47 Kcal


### DESSERTS

Exotic fruit salad, mango sorbet   81 Kcal

Sticky toffee pudding, pecan caramel sauce & vanilla ice cream    398 Kcal





### BREAKS



Arrival granola bars  462 Kcal, bananas 83 Kcal

Mid-morning brownies  265 Kcal, fruit skewers 146 Kcal

Mid-afternoon donuts 107 Kcal

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 Vegetarian  Vegan  Does not include any gluten containing ingredients  Vegan alternative available

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## SAMPLE TWO

### SOUP & SARNIES

Chicken Buffalo brioche roll, hot sauce & blue cheese 313 Kcal

Prawn cocktail baguette, crisp iceberg & cocktail sauce 225 Kcal

Mug of soup    62 Kcal


### HOT STUFF

Braised ox cheek, creamy mash, salsa verde & crispy onions 913 Kcal



Breaded cod goujons, tartare sauce 245 Kcal



### SIDES

Fries  314 Kcal

House salad  34 Kcal

### DESSERTS

Classic vanilla crème brûlée   450 Kcal

Seasonal fruit crumble, oat crumble topping & custard   702 Kcal

### BREAKS

Arrival pastries 295 Kcal, bananas 83 Kcal




Mid-morning cookies 136 Kcal, fruit skewers 146 Kcal

Mid-afternoon open scones with jam & clotted cream 333 Kcal

## SAMPLE THREE


### SOUP & SARNIES

Philly cheese, brioche sub roll 338 Kcal

Vegan feta & tomato houmous wrap, spring onion, avocado & cucumber    419 Kcal

Mug of soup   62 Kcal



### HOT STUFF

Pumpkin ravioli, toasted pinenuts & sage butter, salsa verde & red onion   387 Kcal

Grilled seabass, charred leeks, fennel, lemon, sauce vierge  279 Kcal



### SIDES

Fries  314 Kcal

Sautéed garlic & chilli field mushrooms   81 Kcal

### DESSERTS

Chocolate mousse, honeycomb & crème fraîche   254 Kcal

Exotic fruit salad, mango sorbet   81 Kcal

### BREAKS

Arrival muffins 109 Kcal, bananas 83 Kcal

Mid-morning Tunnocks treat 134 Kcal

Mid-afternoon fruit skewers 146 Kcal

