



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.

Minimum 20

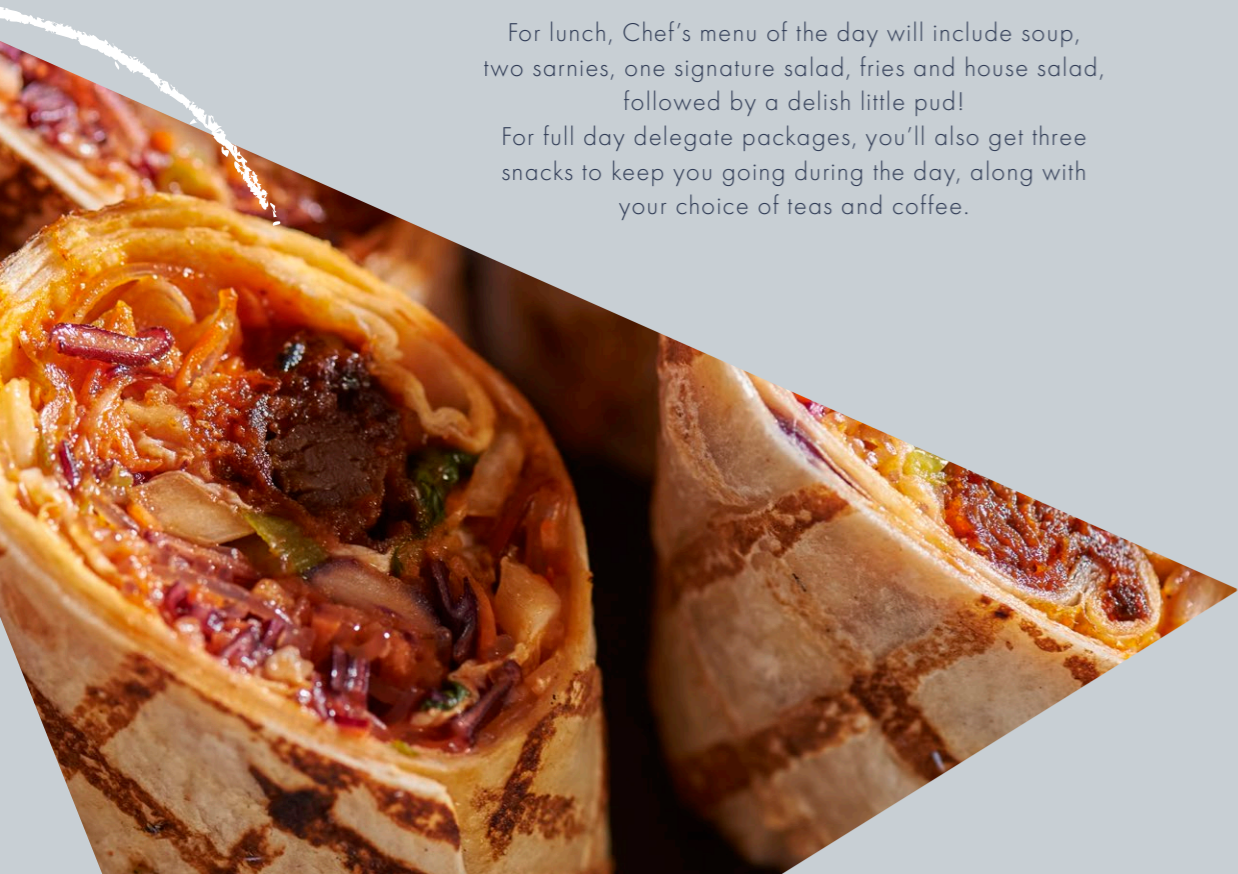


SPRING/SUMMER MENU

WRAPS & ROLLS

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.



WRAPS

Tomato houmous, vegan feta wrap, cucumber, spring onion **(VGI)**

Fish finger wrap, cod goujons, tartare sauce, iceberg lettuce

Grilled chicken Caesar wrap, shredded gem lettuce, parmesan

Add a mug of soup

ROLLS

Roast beef brioche roll, roasted Roscoff onion mayonaise, crispy onion, baby watercress

Crispy buffalo chicken brioche roll, hot sauce, celery, iceberg, blue cheese

Add a mug of soup

SLIDERS

B&G burger, Gruyère, Ayrshire bacon

Blue cheese, Beauvale cheese, caramelised onion

Portobello mushroom, halloumi, cremeta **(VGIA)**



(V) Vegetarian. **(VGI)** Does not include any ingredients derived from animals. **(VGIA)** Alternative available that does not include any ingredients derived from animals. For special dietary requirements or allergy information, please speak with a member of our team before ordering. 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.

For further information on allergens please scan the QR code | malmaison.com

All our prices include VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill

CHEF'S MENUS



SAMPLE ONE

SALADS

Blue cheese, bib lettuce, spiced pecans, beavouale, apple, celery

WRAPS & ROLLS

Tomato houmous, vegan feta wrap, cucumber, spring onion (VGI)

Crispy buffalo chicken brioche roll, hot sauce, celery, iceberg, blue cheese

BOWLS

Steak grass fed, Flat iron 220g, frites, roasted Roscoff onion

Harissa roasted heritage carrots, chickpeas, whipped feta, maple dressing (VGI)

Catch of the day, watercress, lemon dill butter

SIDES

Cauliflower cheese, brown butter, crispy kale

Garlic portobello mushrooms (VGI)

DESSERTS

Crème brûlée

Exotic fruit salad, mango sorbet

BREAKS

Granola bar

Bananas

Cookies

Tunnocks treat

Fruit skewers

SAMPLE TWO

SALADS

Garden, mixed leaves, tomato, cucumber, red onion (VGI)

WRAPS & ROLLS

Fish finger wrap, cod goujons, tartare sauce, iceberg lettuce

Portobello mushroom, halloumi, cremeta (VGI)

BOWLS

Lamb shoulder & veggi shepherd's pie

Root vegetable shepherd's pie

Catch of the day, watercress, lemon dill butter

SIDES

Triple cooked chunky chips

Tenderstem broccoli, black garlic & lemon

DESSERTS

Sticky toffee pudding, toffee sauce, milk ice cream

Strawberry vacherin sundae

BREAKS

Vanillia yoghurt, berry compote, granola

Bananas

Brownies

Tunnocks treat

Fruit skewers

SAMPLE THREE

SALADS

Classic caesar, gem lettuce, boiled burford brown egg, smoked anchovies, sourdough croutons, parmesan

WRAPS & ROLLS

Tomato houmous, vegan feta wrap, cucumber, spring onion (VGI)

Roast beef brioche roll, roasted roscoff onion mayonaise, crispy onion, baby watercress

BOWLS

Boneless half chicken, parmesan, fine beans, pesto dressed salad

Catch of the day, watercress, lemon dill butter

Charred leek carbonara, pappardelle, crème fraîche, pecorino

SIDES

Fries (VGI)

Tenderstem broccoli, black garlic & lemon

DESSERTS

Crème brûlée

Baked cheesecake, seasonal fruit compote

BREAKS

Muffins

Bananas

Cookies

Tunnocks treat

Fruit skewers

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