# NEW YEAR'S DAY LUNCH MENU

# THE CHEF'S TABLE

A selection of unlimited hors d'oeuvres including a selection of salads, antipasti, seafood. Served with artisan breads, olives, dressings, chutneys.

SOUP OF THE DAY. CAESAR SALAD. POTATO & MUSTARD SALAD. COBB SALAD. CHIPOTLE SLAW. GRILLED MARINATED VEGETABLES. SERRANO HAM, CHORIZO & SALAMI. SMOKED & CURED SALMON. CLASSIC PRAWN COCKTAIL

## MAL SUNDAY ROAST

SIRLOIN OF BEEF grass fed

Served with thyme & rosemary yorkshire pudding, roast potatoes, creamed spinach gratin, tenderstem broccoli, gravy (2670kcal)

## PASTA

**BUTTERNUT SQUASH REGINETTE PASTA** roasted squash, sage, cropwell bishop stilton, toasted pumpkin seeds (896kcal) **(V)** 

LOBSTER MACARONI westcombe cheddar, mozzarella, tarragon, bisque sauce (1149kcal) (SUPP 6)

BURGERS Served with fries & B&G relish.

**B&G BURGER** gruyère, ayrshire bacon (1674kcal)

BLUE CHEESE gorgonzola cheese, caramelised onions (1501 kcal)

PORTOBELLO MUSHROOM plant based halloumi, Gotcha ketchup (909kcal) (VGI)

#### **GRILLS**

BONELESS HALF CHICKEN parmesan, fine beans, pesto dressed salad, herb butter (1345kcal)
FREE RANGE PORK CHOP pickled red cabbage, grilled apple, sage (567kcal)
ROASTED CAULIFLOWER puy lentils, salsa verde, coconut yoghurt dressing (692kcal) (VGI)
MAPLE GLAZED SALMON baked sweet potato mash, citrus salsa verde (576kcal)

#### DESSERTS

CRÈME BRÛLÉE (888kcal) (V)

VALRHONA CHOCOLATE TORTE clementine, crème fraîche (1314kcal) (V)

STICKY TOFFEE PUDDING toffee sauce, milk ice cream (791kcal) (V)

BAKED CHEESECAKE seasonal fruit compote (345kcal) (V)

COOKIE DOUGH MILK SUNDAE milk ice cream, baked cookies, chocolate sauce (650kcal) (V)

ICE CREAM & SORBET per scoop (70kcal) (VGI)

CHEESE PLATE artisan cheese, chutney, quince, crackers (589kcal)



(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