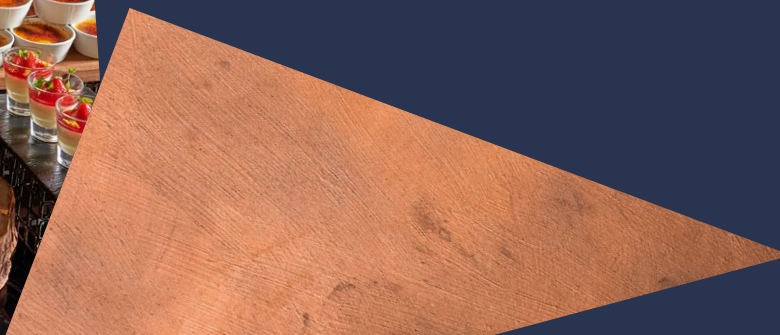




**WORK+PLAY**

# **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.

*Afternoon*



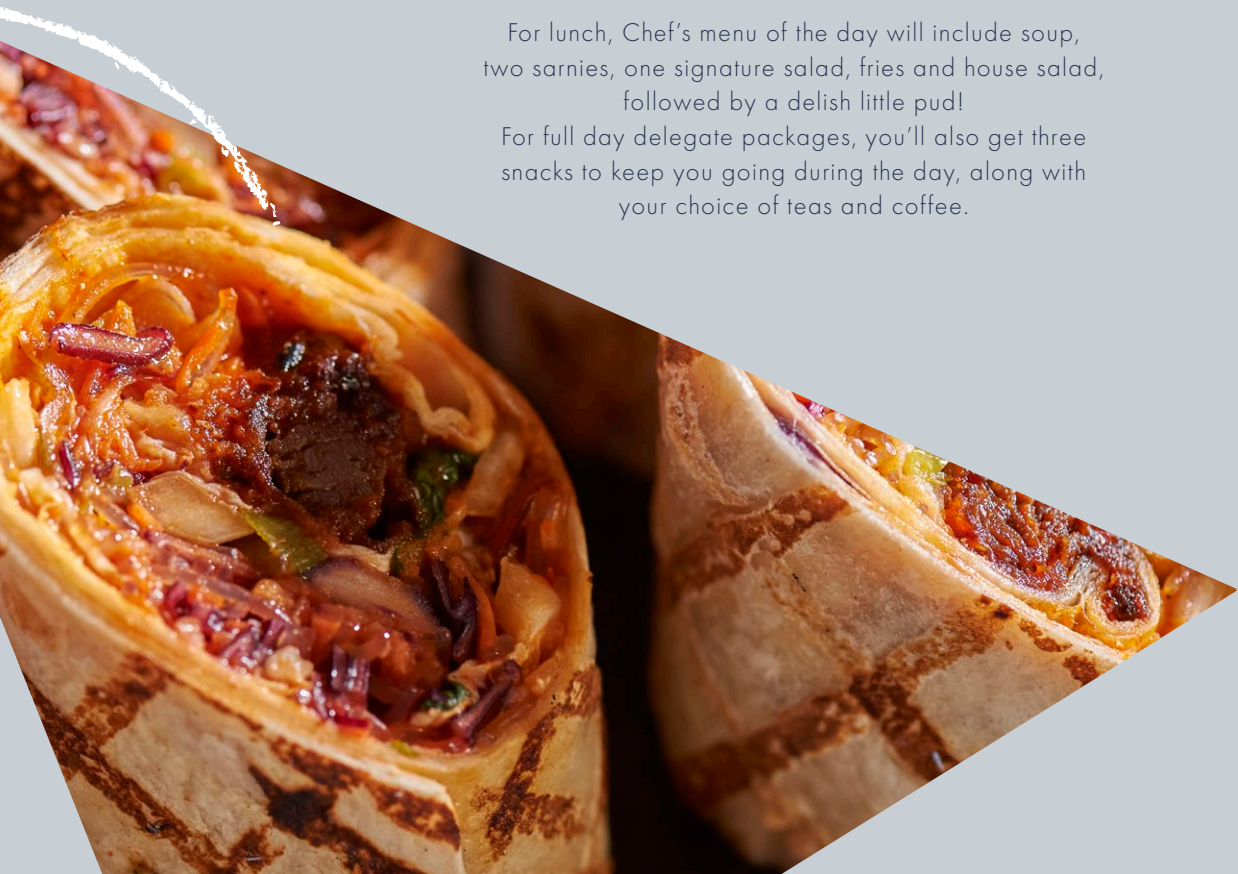


# SPRING/SUMMER MENU


## 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 hummus**, vegan feta wrap, cucumber, spring onion 

**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 

 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.

# CHEF'S MENUS




## SAMPLE ONE

### SALADS

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

### WRAPS & ROLLS

Tomato hummus, vegan feta wrap, cucumber, spring onion 

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

### STEAK GRASS FED

All steaks served with roasted Roscoff onion  
Flat iron 220g, with frites

### BOWLS

Harissa roasted heritage carrots, chickpeas, whipped feta, maple dressing 

Catch of the day, watercress, lemon dill butter

### SIDES

Cauliflower cheese, brown butter, crispy kale

Garlic portobello mushrooms 

### 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 

### WRAPS & ROLLS

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

### BOWLS

Lamb shoulder & veggie shepherd's pie

Root vegetable shepherd's pie

Catch of the day, watercress, lemon dill butter

### SLIDERS

Portobello mushroom, halloumi, cremeta 

### 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


### PASTA

Charred leek carbonara, pappardelle, crème fraîche, pecorino

### SALADS

Classic caesar, gem lettuce, anchovies, sourdough croutons, parmesan

### WRAPS & ROLLS

Tomato hummus, vegan feta wrap, cucumber, spring onion 

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

### SIDES

Fries 

Tenderstem broccoli, black garlic & lemon

### DESSERTS

Crème brûlée

Baked cheesecake, seasonal fruit compote

### BREAKS







Muffins

Bananas

Cookies

Tunnocks treat

Fruit skewers

 Vegetarian    Vegan    Does not include any gluten containing ingredients    <sup>A</sup> Vegan alternative available  
 <sup>A</sup> 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.

