

PRIVATE DINING

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CHEZ ANNE

Maison



UN £16

One glass of Prosecco
½ bottle of Maison Blanc, Rouge or Rosé
½ bottle of still or sparkling water

DEUX £24

One glass of Cuvée Malmaison Brut Champagne
or Maltonical or Premium Gin & Tonic
½ bottle of Premium wine
White: Pinot Grigio, Puiatti, Friuli-Venezia Giulia, Italy*
Red: Cabernet Sauvignon, 'Man with the Ax' Showdown, California, USA*
½ bottle of still or sparkling water

TROIS £28

One glass of Lanson Père et Fils Champagne or Maltonical
or Premium Gin & Tonic or Signature Cocktail
½ bottle of Prestige wine
White: Sauvignon Blanc, Crowded House, Marlborough, New Zealand*
Red: Mal-bec, Mendoza, Argentina*
½ bottle of still or sparkling water

AL FRESCO £16




One glass of Prosecco or Pimms or Aperol Spritz
½ bottle of Maison Blanc, Rouge, Rosé
½ bottle of still or sparkling water

All prices are per person. *Wines are subject to change based on availability.




£35 per person

STARTERS


Spiced creamy carrot soup, chilli crème fraîche    407


Roast beetroot, Golden Cross goats cheese, endive salad   398



Chicken karaage, buttermilk fried chicken thigh, golden kimchi, ssamjang & roasted sesame sauce  620



All served with stonebaked baguette basket & butter  150

MAINS



Smoked haddock fishcake, spinach, poached egg & mustard sauce  881

Asian roast pork belly, bok choy, coriander & soy broth  350

Crushed pea & Gorgonzola ravioli, squash purée, sage, pine nut & lemon butter   690

All served with sautéed potatoes  201 & buttered greens  95

DESSERTS

Classic vanilla crème brûlée   645



Sticky toffee pudding, pecan caramel sauce & vanilla ice cream   751

Spiced pear & sultana crumble, walnut, sunflower seed & oat crumble topping, custard   702

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FAST



Savour

£40 per person

STARTERS

- Spanish charcuterie - Serrano ham, pickles & baguette ⁵²⁵
 - Roquefort & poached pear salad, toasted seeds ³⁹⁸
 - Classic prawn cocktail, cocktail sauce & seasonal slaw ⁵³⁴
- All served with stonebaked baguette basket & butter ¹⁵⁹

MAINS

- Roast cornfed chicken breast, fricassee of baby vegetables & tarragon cream ³⁴⁵
 - Pan-fried hake, champ mash, grilled tenderstem broccoli & garlic butter ⁶⁵⁹
 - Thai aubergine curry, pineapple, potato, chilli, peanut & sticky rice ⁹²⁷
- All served with sautéed potatoes ²⁰¹ & buttered greens ⁹⁵

DESSERTS

- Pineapple & kiwi carpaccio, lime, chilli & mint syrup, coconut sorbet ¹⁵⁵
- Citrus posset, raspberries & shortbread crumb ²²³
- Chocolate mousse, cocoa nib tuile, honeycomb & crème fraîche ²⁵⁴

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£49 per person

STARTERS

Roast squash, golden cross goats cheese, charred onion & watercress salad   336

Thai sticky beef & noodle salad, rice noodles, crunchy vegetables, spring onions, red chilli & toasted peanuts  629

Sautéed tiger prawns, chilli & garlic oil, cherry tomato & grilled Altamura bread  690

Pan-fried sea scallops in the shell, garlic & herb butter (£3 supplement)  285

All served with stonebaked baguette basket & butter 159

MAINS

Fillet of Black Angus beef, fondant potato, glazed shallot, onion ring, carrot purée & Madeira jus 972



Slow braised lamb shank, truffle mash & provencal jus 980

Pan-fried cod, charred pointed cabbage, carrot & ginger purée  660

Baked butternut squash & sage gnocchi, buffalo mozzarella & Parmesan  813

All served with sautéed potatoes 201 & buttered greens 95

DESSERTS

Black forset sundae, brownie, cherries & vanilla cream   653

Baked New York cheesecake, blueberry compote  388

Hot Valrhona chocolate molten pudding, peanut butter centre & salted caramel ice cream  699

"Le Fromage" sharing boards, selection of artisan cheese, crackers, chutney & grapes (£5 supplement)  646

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INDULGE



The classic afternoon tea, reimagined £27 per person

Why not upgrade to our Champagne or Cocktail Afternoon Tea £34 per person

SAVOURIES

Chez Mal slider, beef patty, garnish, relish & brioche bun   240

Crunchy Thai sticky beef & sesame wrap   140



Mini Cumberland sausage & apple roll   204

Prawn cocktail   90

SWEET TREATS

Scone, jam & clotted cream   537

Victoria sponge   233

Kalamansi lemon meringue   374

Raspberry ripple & white chocolate freakshake   372

Dark chocolate & salted caramel tart   335

TEA

Core to this afternoon ritual, tea takes centre stage

English breakfast

Naturally decaffeinated breakfast

Earl Grey

Afternoon Darjeeling

Organic chamomile

Organic peppermint

Blackberry & raspberry

Lemon & ginger

Green tea with lemon

Green tea with jasmine

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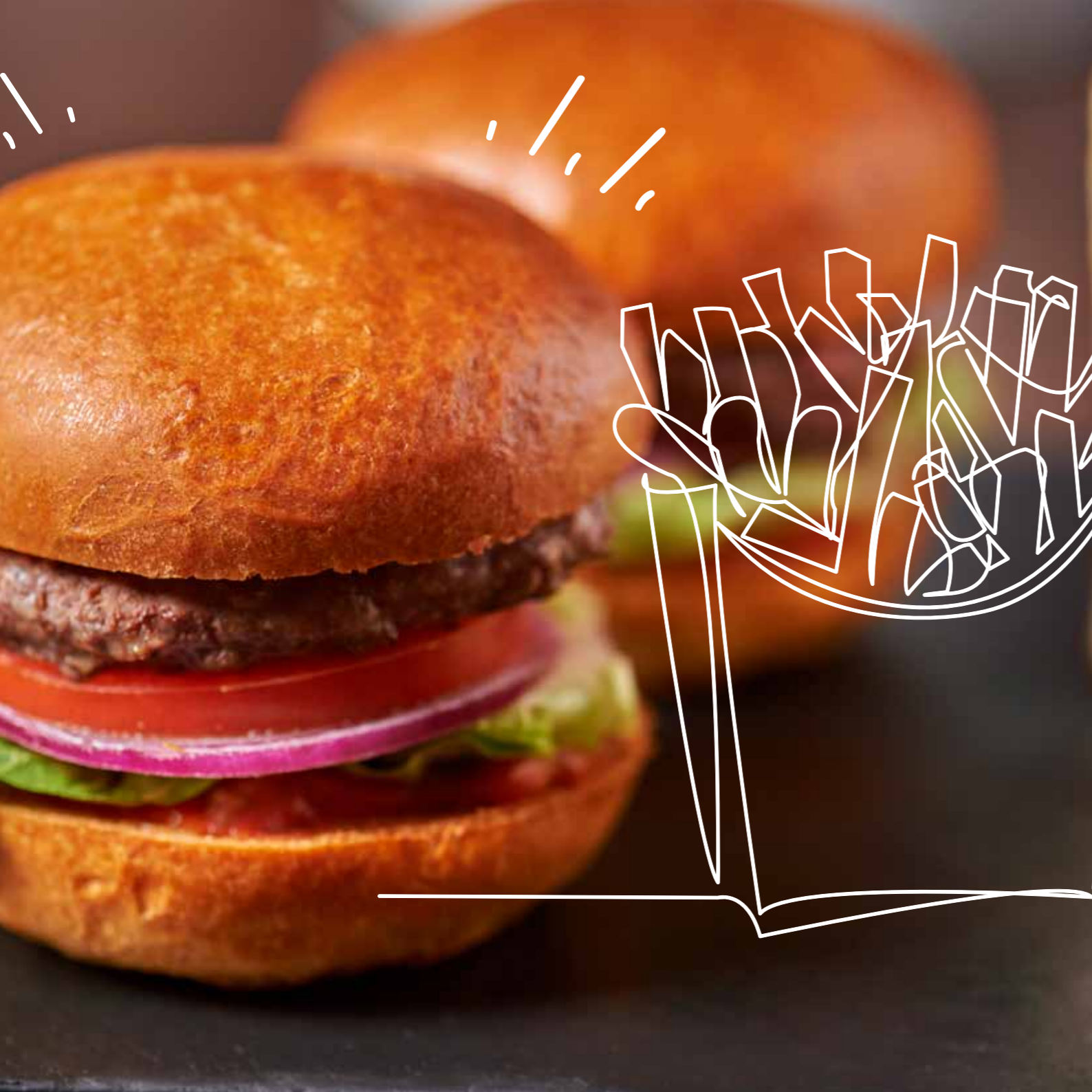
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AFTERNOON TEA









KIDS

STARTERS £3.5



- Soup of the day, bread & butter  71
- Smoked salmon & cucumber, bread & butter   253
- Tomato & mozzarella salad   224
- Cheesy garlic bread  114

MAINS £7.5








- Mini burger sliders & relish  260
- Grilled chicken breast & gravy  258
- Cumberland sausages & baked beans 378
- Breaded sole goujons & peas 170
- Vegetable pasta, tomato sauce, basil & mozzarella  272
- Served with creamy mash potato  54, fries  218 or salad  67

MAL SUNDAY ROAST £9.5

Available Sundays only


Roast beef or chicken breast, served with all the trimmings, including a Yorkshire pud!   976

DESSERTS £3.5

- Chocolate & pistachio brownie   290
- Mal mini hot chocolate, vanilla ice cream, hot chocolate sauce & honeycomb   535
- Mixed berry bowl & sorbet  45
- Ice cream selection   92

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EXTRAS

INTERMEDIATE COURSE £3

Lemon sorbet   61

Gin & tonic sorbet  61

FISH COURSE £3.5

Fillet of red mullet, crushed saffron potatoes & aioli   260

Scallop ceviche  155

"LE FROMAGE" £20

Sharing boards, selection of artisan cheese, crackers, chutney & grapes  PER PERSON 323

PETIT FOURS £3

Selection of chocolate truffles   75

COCKTAIL MASTERCLASS £29

Mix and muddle with the master, as one of our expert mixologists helps you to create the finest, boldest concoctions, with absolutely no half measures. Enjoy three cocktails per person with a dedicated barman, who'll teach you how to make them yourself.

WINE TASTING £15

A selection of three specially selected wines per person

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Package	Price	Appetisers	Hot Stuff*	Sides	Puds	Cheese
1	£30	×	3	3	3	×
2	£35	✓	3	3	3	×
3	£40	✓	4	6	4	×
4	£45	✓	5	6	4	✓

*recommend including a minimum of 1 vegetarian option within your choices

APPETISERS from 'The Chef's Table'

Soup of the day ⁷⁰

Caprese & Greek salads ²⁵³

Individual prawn cocktails ¹⁰⁰

Poached, cured & smoked salmon ¹⁵⁵

Charcuterie boards of ham, Serrano ham & Iberico chorizo ¹⁰⁰

Artisan breads, dressings & pickles ¹⁵⁹

HOT STUFF

Roast grass fed sirloin, horseradish cream ²⁹¹

Slow braised beef massaman curry, pineapple potato, chilli, peanut, coconut & jasmine rice ³¹⁰

Roast chicken fricassee, tarragon cream ¹⁷⁸

Smoked haddock fish cake, grain mustard sauce ³⁵⁹

Pan-fried cod, carrot & ginger purée ³¹⁷

Tiger prawn Thai red curry, grilled red peppers, pineapple & choy sum ²⁴⁵

Squash & red onion tagine, coriander & apricot couscous ²⁵⁸

Baked Squash & Sage Gnocchi, buffalo mozzarella ¹⁶³

Cauliflower mac 'n cheese, truffle & Parmesan ²¹⁸

CARBS

Fries ²²⁵

Champ mash ¹⁷²

Coconut jasmine rice ¹⁷⁵

VEGGIES

Glazed carrots ⁷³

Seasonal greens ⁴⁷

Sautéed garlic & chilli field mushrooms ⁵⁰

SALADS

House salad ⁵⁰

Thai salad, rice noodles, crunchy vegetables, red chilli, toasted peanuts, sesame & coriander ¹⁶⁹

Warm roasted squash & Golden Cross goats cheese salad, charred onion & watercress ¹⁷⁰

PUDS

Classic vanilla crème brûlée ⁴⁴⁷

Sticky toffee pudding, pecan caramel sauce, chantilly cream ⁴⁶⁹

Chocolate mousse, honeycomb & raspberries ¹⁵¹

Fruit crumble, walnut, sunflower seed & oat crumble topping, custard ²⁰⁹

Pineapple & kiwi carpaccio, lime, mint & chilli syrup, coconut sorbet ⁷⁴

Fresh berries, hot dark chocolate sauce ¹¹⁶

Exotic fruit salad, mango sorbet ⁵⁴

CHEESE BOARD



"Le Fromage", selection of artisan cheese, crackers, chutney & grapes ³²³

(package 4 only)

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BUCKET

Pricing	1 Item
Fingers	£3
Bowls	£3.5
Puds	£2.75
Premium	£4.5

Group Size	Fingers/Bowls	Puds
10-20	4	2
21-40	6	3
41-60	8	4
61+	10	5

FINGERS

Chez Mal buttermilk fried chicken karaage, roasted sesame sauce ¹²⁴

Chez Mal slider, beef patty, lettuce, tomato & burger relish ²⁴¹

Fish finger wrap, breaded cod, tartare sauce & iceberg lettuce ⁸⁰

Skewers

Chicken satay & chilli jam ¹⁴³

Soy & honey glazed tiger prawns ¹¹³

Chargrilled halloumi & Provençal vegetables ¹³⁸

Grilled sesame flatbread, tomato hummous & chickpeas ¹⁴⁶

Potato skins, Westcombe Cheddar, spring onion & sour cream ⁵²

KFC Korean fried cauliflower, sweet chilli sauce ⁹⁶

Blackbean slider, vegan Cheddar, vegan bun & relish ²¹⁶



Number of Fingers/Bowls/Puds isn't the amount per person. This is the amount of choice available to guests.



If catering for a reception, we suggest allowing for 3 items per guest. If catering for a meal, we suggest 5 items per guest.

Recommend including a minimum of 1 vegetarian option within your choices for smaller groups and 2 for larger.

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BOWLS

Chicken Milanese, aioli sauce ¹¹⁹

Miso & hoisin glazed sticky pork belly, pickled vegetables & coriander ¹³⁴

Slow braised beef massaman curry, pineapple potato, chilli, peanut, coconut & jasmine rice ¹⁵³

Pave rump steak, chimichurri sauce & confit cherry tomato ¹⁴⁶

Pan-fried cod, charred pointed cabbage, carrot & ginger purée ¹⁸⁷

Sautéed tiger prawns, cherry tomato, chilli, parsley, garlic oil & grilled Altamura bread ¹³²

Pan-fried sea scallop, garlic & herb butter ⁶⁸

Baked squash & sage gnocchi, buffalo mozzarella ¹⁶³

Squash & red onion tagine, coriander & apricot couscous ¹⁴⁵

Truffle & Parmesan cauliflower mac 'n cheese ¹⁶⁵

PUDS

Classic vanilla crème brûlée ⁴⁴⁷

Sticky toffee puding & pecan caramel sauce ⁴⁶⁹

Chocolate mousse, crème fraîche, honeycomb & mint ¹⁵¹

Milkshakes, strawberry, chocolate, salted caramel & vanilla ice cream ⁹¹

Pineapple & kiwi carpaccio, lime, mint & chilli syrup, coconut sorbet ²²³

Fresh berries, hot dark chocolate sauce ¹⁷

Exotic fruit salad, mango sorbet ⁸¹



CAMPAIGNERS

Items	Price
4	£11
6	£15.5
8	£19

COLD

- Grilled sesame flatbread, chunky tomato houmous ⁷⁵
- Serrano ham & cheese, crostini ⁴⁵
- Seared beef carpaccio, rocket & Parmesan brioche ²⁵
- Smoked mackerel, beetroot croute ⁵⁵
- Oak smoked salmon, orange, vodka cream & peashoots ⁷⁵
- Prawn cocktail, little gem ⁹⁰
- Chicory & goats cheese boats, pear & hazelnut vinaigrette ³²
- Buffalo mozzarella, tomato & basil ⁴⁵

HOT

- Korean beef skewer, chilli soy ¹²⁰
- Chicken karaage, sriracha mayo ¹³⁵
- Confit duck, cucumber & hoisin ⁹⁵
- Smoked haddock fishcake, spinach & hollandaise ¹²⁰
- Tempura tiger prawn, cherry tomatoes, chilli & garlic ¹⁰⁶
- Calamari, salt & pepper fried ⁹²
- Truffle & Parmesan arancini, truffle mayo ⁷⁵
- Mini baked potato, Gruyère, sour cream & chives ³⁵

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