

CELEBRATIONS CHEZ MAL

Lunch & Dinner Celebrations FROM €30

Chez Mal's Celebrations Menu brings together the finest food and festive flavours, so all you have to bring is the company. With a selection of seasonal starters, 4 main courses to choose from and an array of decadent desserts, you'll eat, drink and be as merry as you can get away with.

From Wednesday 25th November to Wednesday 23rd December





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FROM £30



Creamy Thai sweet potato & carrot soup, chilli oil & toasted chestnuts ** =
Cropwell Bishop Stilton, apple & candied walnut salad, chicory,
sherry vinegar, maple & orange dressing **
Confit duck & parma ham terrine, spiced poached pear & winter leaves =
Oak smoked salmon carpaccio, roast beetroot, clementine,
vodka crème fraîche & pea shoots **

MAINS

Ballotine of free range turkey, prosciutto, stuffing, bread sauce, cranberry compote & pig in blanket

Daube of beef, glazed shallot, chestnut mushrooms, carrot & anise purée @

Pan-fried seabass, sautéed chestnut mushrooms, gnocchi & roast squash sauce

Spinach & vegan feta pithivier, toasted chestnuts, roast squash & dried cranberries @

All served with roast potatoes, maple roasted baby carrots &

parsnips, sliced buttered sprouts & winter greens @ @

DESSERTS

Chez Mal sticky toffee Christmas pudding, caramel custard
Black forest cheesecake, cherry sauce & blackcurrant cream
Valrhona dark chocolate mousse, dried cranberries,
amaretti, honeycomb & cocoa nib tuile

"Le Fromage" a selection of artisan cheeses, chutney, celery,
quince, crackers & Peter's Yard crispbread

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Vegan 🕾 🛮 Vegetarian 🛞 🗡 Gluten free 🛞 🔻 Vegan or gluten free options available 🗏

All our prices include VAT at the prevailing rate. A discretionary service charge of 10% will be added to your bill. For special dietary requirements or allergy information, please speak with our staff before addering. 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. Non-reduced deposit required to secure booting. Please specify all dietaries during the booting process.



CELEBRATIONS PRIVATE DINING

Our private dining rooms are perfect for family dinners, small gatherings, and anything else you'd rather keep behind closed doors!





PRIVATE DINING

From Wednesday 25th November to Wednesday 30th December

Celebrate Like Santa Is Watching

FROM £35

Includes: Room hire, 3 course menu or family-style dining from our Celebrations Menu, or an array of festive food options and Christmas crackers.*

Celebrate Like Santa Isn't Watching

FROM £45

Includes: Room hire, 3 course menu or family-style dining from our Celebrations Menu, Christmas crackers and V_2 a bottle of house red or white wine per person.*

...add a Celebrations Drink Package

FROM £21

Includes a welcome glass of Champagne, ½ bottle of mineral water and ½ bottle of house wine per person. Beer and soft drink packages are also available - ask to see our Naughty List.



Pre-booking is essential

FESTIVE SUNDAY LUNCH

£25

Join us for Sunday lunch with a seasonal flavour. Enjoy a leisurely feast of the finest seasonal starters and choose from our selection of classically comforting dishes including roast beef or turkey with all the trimmings. Leave room for one of our legendary desserts and a cocktail or 3 from our expertly curated Malchemy list.

Sundays throughout December
From 29th November 6th, 13th, 20th & 27th December
First glass of Prosecco £4



It's the most wonderful time of year for afternoon tea! Sit down to a reimagined afternoon tea featuring all the classics, spruced up with a bit of festive sparkle.

£27 including a glass of Prosecco or non-alcoholic sparkling Riesling £30 including a glass of Champagne or a classic cocktail

From 25th November to 30th December

We can cater for all dietary requirements, please specify during booking process.







CHRISTMAS DAY MENU

£90 Adults

£45 Children 5-12 years (under 5s free)

Seating Times 12:30 - 4:30pm

Prices include a glass of Champagne or kid's Christmas mocktail and a Christmas cracker

Book one of our private dining rooms for the ultimate cosy Christmas experience!

FOR THE TABLE

Black truffle arancini, truffle mayonnaise

STARTERS

Roasted curried parsnip & coconut soup, mint coconut yoghurt (**) #

Crab & oak smoked salmon, pickled cucumber, avocado, wasabi, fennel & toasted brioche #

Beef tataki, apple, carrot & mouli salad, soy lime dressing

Cropwell Bishop Stilton & leek tart, chicary, poached pear & candied walnut salad (**)

MAINS

Roast free range turkey breast, Parma ham & leg roulade, bread sauce, cranberry compote & pig in blanket

Peppered dry aged beef fillet, thyme rosti, creamed spinach & parfait croute ≡

Pan-fried cod, king oyster mushrooms, kale, gnocchi & pinot noir jus ≡

Pithivier of spinach & vegan feta, toasted chestnuts, roast squash & dried cranberries ⊚

All served with roast potatoes, buttered sprouts & maple roasted carrots & parsnips ⊚ €

DESSERTS

Sticky toffee Christmas pudding, caramel pecan custard (a)

Valrhona dark chocolate & sea salt torte, pistochios & crème fraîche (a)

Black forest cheesecake, cherry sauce & blackcurrant cream (a)

"Le Fromage" a selection of artisan cheeses, chutney, celery, quince, crackers & Peter's

Yard crispbread (ii) =

TO FINISH

Coffee with chocolate truffles

Vegan ⊗ Vegetarian ⊗ Gluten Free ୬ Vegan or gluten free options available ≡

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BOXING DAY/NEW YEAR'S DAY IUNCH

£25

Why stop treating yourself just yet? Book a Boxing Day lunch with a difference or eat your way into the New Year in style at Malmaison. Start with a feast of the finest seasonal starters and choose from a selection of divine brunch dishes or opt for a beef sirloin Sunday roast. Don't stop there - finish off with a choice of treats from our delicious selection of desserts.

Saturday 26th December/Friday 1st January
First glass of Champagne £5

NEW YEAR'S EVE DINNER

£69

Eat from our exquisite New Year's Eve menu in Chez Mal, with a glass of Champagne on us to see in the New Year and acoustic entertainment providing the perfect soundtrack.

Thursday 31st December







FOR THE TABLE

Butternut squash & sage arancini @

STARTERS

Pan-fried sea scallops, artichoke purée, roast chestnut & pickled mushrooms

Poached salmon, roasted heritage beetroot, horseradish crème fraîche & watercress

Fresh burrata, winter squash, caramelised red onions & pomegranate

Game terrine, celeriac & apple remoulade, cornichons & toasted brioche

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MAINS

Roast sirloin, pomme fondant, parsnip pureé, tarragon & tomato jus ®

Veal ribeye, ragout of pearl onions, leeks & artichokes ®

Blackened salmon fillet & tempura tiger prawn, Asian hot & sour cashew nut salad

King oyster mushrooms & black truffle risotto, mascarpone, black truffle & Parmesan ® ®

All served with garlic & thyme butter roasted new potatoes,

crushed root vegetables, buttered winter greens ® ®

DESSERTS

Raspberry crème brûlée, Drambuie soaked raspberries & shortbread ®
Warm cherry & almond tart, vanilla crème Chantilly ®
Valrhona chocolate fondant soufflé, salted caramel ice cream ®
"Le Fromage" a selection of artisan cheeses, chutney, celery, quince, crackers & Peter's Yard crispbread ®

Raspberries & shortbread © ### Raspberries & shortbread | ### Raspberries & Peter's Yard crispbread | ### Raspberries & Peter's & Peter

legan ⊗ Vegetarian ⊚ Gluten Free ⊗ Vegan or gluten free options available ≡

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2 NIGHT CHRISTMAS STAY £399 per room*

Lap up 2 nights of festive luxury. Be greeted with a bottle of Maison Champagne on arrival, then enjoy 3 courses from the seasonal Prix Fixe menu on Christmas Eve, a full breakfast and 4 course festive lunch with Champagne, coffee and Petit Fours on Christmas Day. The feast continues the following day with an indulgent Boxing Day Brunch, with yet another glass of Champagne (go on then!) and your choice of dessert from our delicious selection.

Pre-booking is essential

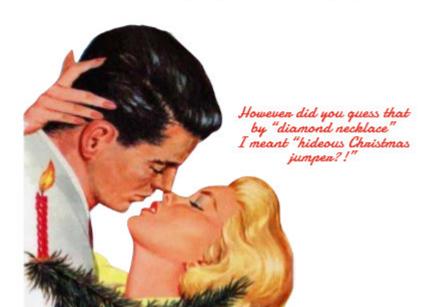
*arrival Christmas Eve and departure Boxing Day, based on 2 people sharing for a 2 night stay.



TWIXMAS BREAKS

No one knows what day it is, but does it really matter?
Stay pampered with a 2 night mini break at Malmaison and enjoy 3 courses from our seasonal Prix Fixe menu on the first night (or second night for Christmas Day arrivals), and continental breakfast both mornings.

From £199 per room 20th December until 10th January Just looking for a simple stopover? Room and breakfast packages available from £79 per night





NEW YEAR STOP OVER

Wave off 2020 in style and welcome in 2021 with a decadent stop over at Malmaison. Celebrate the New Year with a selection of dishes from our New Years Eve menu in Chez Mal, and start the year right with a full cooked breakfast the following morning.

From £299 per room 31st December

All break rates are based on 2 people sharing a standard bedroom

DREAMING OF A LATE CHRISTMAS GATHERING?

FROM £25

For those who are unable to celebrate in December, worry not, as we'll be carrying on well into the new year. Tuck into a dinner with all the trimmings from our Celebrations Menu. The Christmas season isn't over until we say it is!*

Wednesday 2nd to Thursday 31st January

Pre-booking is essential

*Group table states will be in accordance with government guidelines. For updates on state limitations please visit malmatson.com/covid



THE PERFECT CHRISTMAS GIFT

Wrap up Christmas a little differently this year. The Malmaison gift card or experience voucher can be used for a city break, a memorable meal and more. Valid at any of our 16 boutique hotels across major cities in England, Scotland and Northern Ireland.

To purchase, please visit
malmaison.com/christmas2020





Malmaison Manchester

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malmaison.com/christmas2020

Group sizes and offering subject to change, in line with government guidelines. Should bookings need to be cancelled due to changes in guidelines, a full refund will be issued. The celebrations menu in the brasserie is food only, no entertainment will be provided. Menu choices and deposits will be required a minimum of 7 days prior. Multiple forms of payment [ic. cheques, aredit cards] will not be accepted — one payment per party. The organiser is responsible for the behaviour of their group and should take all necessary steps for corrective action should this be requested by representatives of the hotel. Full Terms & Conditions are available at malmaison.com. All details are correct at the time of going to print.