



EATS. DRINKS. SLEEPS.

We rule at Christmas and New Year.

Divine dining, astounding vino, dangerously good cocktails and a slinky room to wake up in for 2010. Absolutely unmissable.

This year, why don't you worship these three kings at the Mal, by booking yourself and any number of your nearest and dearest on one of our festive packages.

After all, no self respecting trio of kings would be complete without a star to serve.

We eat, drink and sleep the festivities. Every gloriously turkey basted, mulled wine sipping, bell jangly moment. Follow that.

That's Mal life.



TO START

- lightly curried parsnip soup, minted yoghurt
*** OR ***
- citrus cured salmon, pickled ginger, spring onions & coriander
*** OR ***
- braised leek & fourme d'ambert cheese tart
*** OR ***
- confit duck & foie gras terrine, puy lentil vinaigrette

TO FOLLOW

- ballotine of free range turkey
- prosciutto wrapped turkey, stuffed with minced leg, pancetta bacon, savoy cabbage, served with chipolatas, bread sauce & cranberry compote
*** OR ***
- char-grilled donald russell aged rib eye steak "bordelaise"
*** OR ***
- fillet of black bream
- braised fennel, brown shrimp & lobster butter
*** OR ***
- spinach, goat's cheese & pine nut cannelloni, tomato fondue, sauce mornay

TO ACCOMPANY

- buttered brussel sprouts, garlic and rosemary roasted potatoes, honey glazed carrots and parsnips

TO FINISH

- classic christmas pudding with pedro ximenez cream
*** OR ***
- yule log chocolate genoise sponge, valrhona chocolate ganache, chantilly cream
*** OR ***
- clementine & grand marnier parfait, kumquat marmalade
*** OR ***
- a selection of artisan cheeses from our trolley
*** THEN ***
- coffee and truffles



Offers available for early bird bookings, Sundays & Mondays & on selected lunchtimes. Subject to availability.

All our prices include VAT. A discretionary 10% service charge will be added to your bill.



TO START

- oxtail soup en croute
*** OR ***
- hot smoked salmon, potato blini, horseradish cream
*** OR ***
- classic shrimp cocktail
*** OR ***
- game & foie gras pithivier, madeira jus
*** OR ***
- mimolette cheese & celeriac souffle
poached pear, frisee salad

TO FOLLOW

- ballotine of free range turkey
- prosciutto wrapped turkey, stuffed with minced leg, pancetta bacon, savoy cabbage, served with chipolatas, bread sauce & cranberry compote
*** OR ***
- venison wellington
pickled walnut sauce
*** OR ***
- lobster thermidor
- scottish lobster served with crisp green salad & pommes allumette
*** OR ***
- fillet of halibut
- tomato fondue, lemon & herb crust, champagne cream sauce
*** OR ***
- butternut squash & parmesan tortellini
roasted chestnuts, curly kale, aged balsamic

TO ACCOMPANY

- buttered brussel sprouts, goose fat roast potatoes, honey roast carrots and parsnips, braised red cabbage

TO FINISH

- classic christmas pudding, pedro ximenez cream
*** OR ***
- valrhona chocolate marquise, white chocolate ice cream
*** OR ***
- sherry trifle with poached red fruits
*** OR ***
- nougat glaces
*** OR ***
- a selection of artisan cheeses from our trolley
*** WHY NOT? ***
- be le grande fromage and add a fourth course for £8.50, a slate of cheese for each table
*** THEN ***
- coffee, mince pies and clementines

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NEW YEAR'S EVE MENU
£60

NEW YEAR'S EVE
 CELEBRATION
 PACKAGES



TO START
 crab & lemongrass vichyssoise
 *** THEN ***
 confit chicken & ham hock terrine, wholegrain mustard & toast
 *** OR ***
 quail salad, organic beets, baby artichokes & clementine vinaigrette
 *** OR ***
 smoked "Strangford lough" scallops, fresh linguine, ginger & cucumber
 *** OR ***
 crottin goat's cheese ravioli, spiced aubergine & lovage
 *** THEN ***
 elderflower & gin granita

TO FOLLOW
 pan fried duck breast,
 pearl onions, ceps, pomme mousseline & green peppercorns
 *** OR ***
 monkfish cutlet, fennel ragu, potato & truffle tortellini
 *** OR ***
 braised "kettle Irish" beef shin, seared foie gras, root vegetables
 & bourguignon garnish
 *** OR ***
 provencale vegetable & white bean cassoulet

TO FINISH
 assiette of desserts
 vanilla soufflé, banana tarte tatin, creme brulee,
 coconut parfait & valrhona chocolate torte
 *** OR ***
 a selection of artisan cheeses, chutney, grapes and biscuits.
 *** THEN ***
 coffee and petit fours

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 will be added to your bill



And for the New Year's Eve performance...the Champagne,
 the divine dining, the whistles and those all important bells.

If you eat, drink and sleep the party season
 you may as well go the whole Hogmanay.

That's Mal life.

New Year's Eve price includes

- Sit down dinner
- *****
- Champagne on arrival
- *****
- Smart casual

Cost per person (dinner only): **£60**

 Cost per room: dinner,
 bed and breakfast: From **£250**
 (based on two people sharing)



OUR THREE KINGS THIS FESTIVE SEASON
EATS. DRINKS. SLEEPS.

Local hotel terms and conditions apply. Please request at the
 time of booking your festive event or bedroom package.