



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 & preserved lemons
 *** 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 & 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
£75

TO START

- lobster tortellini shellfish consomme
- *** THEN ***
- jerusalem artichoke soup with truffle oil
- *** OR ***
- pan fried scallops, cauliflower puree & chanterelles
- *** OR ***
- foie gras & ham hock terrine
 grape chutney, brioche
- *** OR ***
- oxtail ravioli, puy lentils, celeriac sauce
- *** THEN ***
- champagne sorbet

TO FOLLOW

- fillet of beef "rossini"
- *** OR ***
- pot roasted partridge, bread sauce & game chips
- *** OR ***
- pan fried halibut "soubise" curried mussels
- *** OR ***
- salsify, leek & strathdon blue pithivier

TO FINISH

- assiette
- crème brulee, crepes suzette, soufflé, apple tart "fin"
- *** OR ***
- valrhona chocolate tart with lime creme fraiche
- *** OR ***
- a selection of artisan cheeses, chutney, grapes and biscuits.
- *** THEN ***
- coffee and petit fours

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NEW YEAR'S EVE
 CELEBRATION
 PACKAGES



And for the New Year's Eve performance...the Champagne, the live entertainment, 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 prices include

- Sit down dinner
- *****
- Smart casual
- *****
- Champagne on arrival
- *****
- DJ and piper
- *****
- Smart casual

Cost per person (dinner and entertainment only): **£75**

 Cost per room: dinner, bed and breakfast and entertainment: From **£299**
 (based on two people sharing)

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



Hotel | Bar | Brasserie



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