



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 book call
0141 572 1000
 *** OR CALL IN ***
 278 West George Street, Glasgow G2 4LL.
 Email events.glasgow@malmaison.com

CELEBRATION MENU
 FROM
£25
 From 23rd November -24th December

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

Pre-Christmas party room rates
 FROM ONLY
£99

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.

CHRISTMAS DAY MENU
£75

TO START

- oxtail soup en croûte
 *** 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
£75

TO START

- game terrine with pistachios, cranberry chutney
- *** OR ***
- warm salad of scallops & lobster, beetroot vinaigrette
- *** OR ***
- red wine poached pear, endive & dunsyre blue cheese salad, pickled walnuts
- *** OR ***
- venison carpaccio, celeriac remoulade, rocket & pecorino
- *** THEN ***
- champagne sorbet

TO FOLLOW

- fillet of scotch beef, chanterelles, fondant potato & glazed shallots
- *** OR ***
- seared wild sea bass, leek risotto & shellfish ragout
- *** OR ***
- pot roasted pheasant, butternut squash ravioli honey roasted parsnips, juniper jus
- *** OR ***
- roasted root vegetable, winter truffle & portobello mushroom gratin

TO FINISH

- Assiette 2010.
- gateau opera, rhubarb & ginger cheesecake, nougatine parfait, white & dark chocolate mousse, berry pavlova
- *** 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 dinner includes

Sit down dinner

Two piece band with piper at midnight

Smart casual

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

 Cost per room: dinner, bed and breakfast and entertainment: **From £295**
 (based on two people sharing)

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



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