



# 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  
£99

TO START

- fruit de mer,  
langoustines, prawns, maldon oysters  
\*\*\* OR \*\*\*
- goosnargh cornfed duck rilette red onion marmalade  
\*\*\* OR \*\*\*
- roast chestnut & celeriac soup  
\*\*\* OR \*\*\*
- forme d'ambert, pear & walnut salad  
\*\*\* THEN \*\*\*
- Bellini sorbet

TO FOLLOW

- côte de boéuf,  
onion rings, fat cut chips bearnaise sauce  
\*\*\* OR \*\*\*
- whole dover sole shrimp beurre noisette  
\*\*\* OR \*\*\*
- herb crusted rack of lamb  
soft polenta & roasting juices  
\*\*\* OR \*\*\*
- baked vacherin with roast potatoes  
crudities, tomato & olive bread

TO FINISH

- assiette of desserts  
chocolate fondue with marshmallows & fruit,  
doughnuts, ice cream selection & knickerbocker glory  
\*\*\* 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  
\*\*\*\*\*
- DJ and piper  
\*\*\*\*\*
- Half bottle of Champagne per person  
\*\*\*\*\*
- Smart casual

Cost per person  
(dinner, half bottle of champagne and entertainment): From **£99**

Cost per room:  
bed and breakfast: From **£129**  
(based on two people sharing)

Cost per room: entertainment,  
dinner bed and breakfast: From **£299**  
(dinner, bed and breakfast and entertainment)

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

MANCHESTER  
**Malmaison**

Hotel | Bar | Brasserie | Le Petit Spa



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

CHRISTMAS & NEW YEAR PACKAGES 2009