



# 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  
STANDING BUFFET  
**£130**

NEW YEAR'S EVE  
CELEBRATION  
PACKAGES



**CARNIVORES**

roast rib of natural aged beef  
yorkshire pudding and horseradish cream  
honey glazed suckling pig  
herb and apricot stuffing  
stuffed saddle of local lamb  
spinach and wild mushrooms  
lemon and garlic chicken skewers  
all served with a choice  
mustards, mint or apple sauce

**CRUSTACEAN BAR**

scottish lobsters, grilled langoustines, cracked and dressed brown crabs,  
shucked oysters and the finest Scottish smoked salmon  
all served with a choice of shallot vinegar, aioli, cocktail sauce, tabasco,

**CHEESE AND CHARCUTERIE**

a great selection of artisan cheeses and charcuterie from  
the finest producers around europe.  
served with homemade chutneys and biscuits

**DESSERT**

treat yourself to a dip in our chocolate fountain with marsh mallows and  
strawberries, followed by a champagne toast at midnight

Dress code: Smart or masquerade for the more daring

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



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

Standing buffet

\*\*\*\*\*

Free house wine before 9.30 pm

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DJ, band and piper

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Smart casual or masquerade for the more daring

Cost per person (buffet and entertainment only): **£130**

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Cost per room: buffet, bed and  
breakfast and entertainment: **From £389**

(based on two people sharing)

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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.**

CHRISTMAS & NEW YEAR PACKAGES 2009