

ROOMS

FROM **£109**

Dare to stay over with our room rate throughout the party season when you dine with us.



TWIXMAS BREAKS

FROM **£89** PER PERSON
22ND - 29TH DECEMBER

Stay in style between **Christmas** and **New Year** with our **2 night breaks**, including dinner on the first night.



NEW YEAR STOPOVER

£169 PER PERSON
OR TWO NIGHTS FROM
£199 PER PERSON

Give **2013** a stylish send off and welcome in **2014** at **Malmaison**, with a decadent stopover, including a room, full breakfast and our sumptuous **New Year Menu**.

All rates subject to availability. Twixmas price based on two people sharing a room.

CHRISTMAS SUNDAY LUNCHES

FOR **£24.95**

1ST, 8TH, 15TH, 22ND, 26TH,
29TH DECEMBER & 1ST JANUARY

A festive twist on our famously **unlimited Sunday lunch**, including a complimentary glass of Buck's Fizz. Also available on **Boxing Day** and **New Year's Day**.

Malmaison

HOTELS

dare to be different

1-3 Piccadilly, Manchester M1 3AQ

For Brasserie bookings email:
brasserie.manchester@malmaison.com

For private functions and small groups email:
events.manchester@malmaison.com

Telephone 0844 693 0657

malmaison.com



Malmaison's
12 DARES
of Christmas

Christmas and New Year's menus

CELEBRATIONS MENU



**25th November - 24th December
from £29.95 per person**

Roasted pumpkin & chestnut soup, stilton croutons

Hot smoked salmon & heritage beetroot salad
with horseradish crème fraîche

Chicken liver parfait, toasted brioche &
spiced pear chutney

Sautéed squid, chorizo, black olive, lemon & parsley



Ballotine of local free range turkey, prosciutto
wrapped turkey, minced leg, pancetta bacon, Savoy
cabbage, served with chipolatas, bread sauce &
cranberry compôte

West country lamb rump, warm Jerusalem
artichoke, watercress & truffle salad

Roast cod fillet, lightly curried mussel & saffron broth

Tortellini of goat's cheese & cranberry, sweet
pimento & golden raisin chutney

All served with buttered Brussels sprouts, rosemary & garlic
roasted potatoes, honey roasted carrots & parsnips



Classic Christmas pudding, Pedro Ximenez custard

Chocolate tart with mandarin and Chantilly cream

Iced honeycomb & whisky parfait, apricot
& clementine compôte

Artisan cheese selection served with crackers,
chutney & quince

Also available at our incredible party nights,
on selected dates throughout December.

All menus available for individuals and small groups in our brasserie. Menus are also available for private functions, please contact our events team for pricing and availability. Local T&C's apply. All prices inclusive of VAT. A discretionary 10% service charge will be added to your bill.

CHRISTMAS DAY



£75 per person

Jerusalem artichoke & winter truffle velouté

MAL shellfish cocktail, prawns, lobster & scallops
avocado & pink grapefruit salad

"Game pie" Pedro Ximenez jelly, warm apple
purée & pickled red cabbage

Roasted heritage beetroot, fried goat's cheese
bon-bons, lamb's lettuce & caramelised
walnut vinaigrette



Roast free range turkey breast, roulade of leg,
pancetta bacon, apricot & sage served with bread
sauce & cranberry compôte

Roast dry-aged prime rib of beef, Yorkshire
pudding, horseradish cream, Bordelaise sauce

Pan fried halibut fillet, buttered spinach, chorizo
& shellfish vinaigrette

Roasted butternut squash, spiced puy lentils &
pear chutney

All served with roast potatoes, buttered Brussels sprouts
glazed honey roasted parsnip & carrots



Classic Christmas pudding, brandy
& vanilla custard

Baked Valrhona chocolate fondant, mint choc
chip ice cream

Strawberry Eton mess "sundae"

MAL hot chocolate, white chocolate & vanilla ice
cream, hot chocolate sauce, marshmallows
& honeycomb

Le Grand Fromage, artisan cheese selection,
St Maure, Colston Bassett stilton, Montgomery
cheddar & brie de meaux



Coffee, Champagne truffles

Served for lunch on Christmas Day only. All menus dependant on availability and subject to a discretionary 10% service charge.

NEW YEAR'S EVE



£99 per person with live band

Cauliflower soup, blue cheese fritter



Twice-baked goat's cheese soufflé, roasted
hazelnut vinaigrette, lamb's lettuce & frisée salad

Smoked ham hock & foie gras terrine, apple
chutney, quail egg & grain mustard mayonnaise

Fritto misto "di mare" fried lobster, tiger prawn,
scallop & squid, tarragon aioli & sweet chilli
dipping sauce

Oak-smoked salmon & hot smoked salmon pâté,
fried capers & Melba toast



Prime fillet of beef, dauphinoise potatoes "en
crouste" truffle Savoy cabbage, Madeira jus

Roast stuffed saddle of lamb, pomme fondant,
confit garlic, tomato & basil jus

Pan fried fillet of halibut, pearl barley and
artichoke purée & pinot noir reduction

Wild mushroom risotto, truffle cream,
mascarpone & parmesan tuille



Valrhona chocolate pavé, Irish coffee ice cream,
toasted hazelnut crumble

Steamed Seville marmalade pudding, warm
Drambuie custard

Coconut panna cotta, Champagne poached
exotic fruits & sablé biscuit

Raspberry & confit lime crème brûlée,
spiced madeleine

Le Petit Fromage, St Maure, Colston Bassett
stilton & brie de meaux

Pink grapefruit & Champagne granita



Coffee & Amaretto truffles

All menus dependant on availability and subject to a discretionary 10% service charge.