



FESTIVE PRINX FINE

by Chez Mal

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A contemporary collection of dishes showcasing this season's finest ingredients, celebrating artistry at its best, all in unique Chez Mal style.

Two courses **£19.95** Three courses **£24.95**
Prix Fixe offer available Sunday - Wednesday until 7pm

STARTERS

Sweet potato, parsnip, coconut & cardamom soup

Goat's cheese salad, pear, pomegranate & candied pecan nuts

Confit chicken & woodland mushroom terrine, pickled mushrooms & truffle dressing

Citrus cured smoked salmon, roast beetroots, radish & horseradish cream

MAINS

Ballotine of free range turkey, prosciutto, pork, apricot & sage stuffing, bread sauce & cranberry compote, served with your favourite festive trimmings

Daube of beef, smoked pomme purée, glazed shallot & button mushrooms

Pan-fried cod, chickpea, courgette & fregola pasta stew

Spinach, ricotta & chestnut ravioli, roast tomato & red pepper sauce

DESSERTS

Steamed Christmas pudding, brandy custard

Mulled wine poached pear trifle, custard, vanilla cream & petites meringues

Dark chocolate & cherry roulade, crème fraîche

Local artisan cheese selection, crackers, chutney & quince jelly

All our prices include VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill. For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments.