

A close-up photograph of a roasted pork knuckle (Schweinshaxe) with a herb-stuffed center, served on a wooden cutting board. The knuckle is surrounded by Brussels sprouts, mushrooms, and other roasted vegetables. A white ceramic mug is visible in the background. The text 'WINTER' is overlaid in large white letters, and 'Prix Fixe' is written below it. The restaurant name 'Chez Mal' is in the bottom right corner.

WINTER

Prix Fixe

Chez Mal

WINTER PRIX FINE

BY CHEZ MAL

STARTERS

Celeriac, truffle & apple soup

Winter leaf salad, barrel aged feta, clementine, fennel & pomegranate

Smoked ham hock & dried cranberry roulade, watercress, apple & shallot salad & sweet English mustard dressing

Asian cured salmon, pickled vegetables, red chilli, spring onion & coriander

MAINS

Daube of beef, roast parsnip purée, glazed shallot & onion ring

Pan-fried sea bass, sautéed mushrooms, gnocchi & roast squash sauce

Beet Wellington, roast beetroot, mushroom duxelles, vegan pastry & jus

Ballotine of free range turkey, prosciutto, sage & onion stuffing, roast potatoes, braised red cabbage, maple roasted baby parsnips with bread sauce & cranberry compote

DESSERTS

Chez Mal sticky toffee Christmas pudding, caramel custard

Festive tiramisu, panettone, amaretto & mascarpone cream

Dark chocolate & cherry torte, crème fraîche

"Le Fromage" a selection of artisan cheeses, chutney, celery, quince, crackers & Peter's Yard crispbreads

All our prices include VAT at the prevailing rate. A discretionary service charge of 10% 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.