Season
OF
Style
BOOK YOUR
CHRISTMAS
AT
Malmaison

festive

fill

WHAT'S ON THIS CHRISTMAS

Get ready to celebrate with style this Christmas at Malmaison. We've got something for every occasion and we can't wait to see you celebrate.

CELEBRATIONS MENU

Festive feasts are not just for Christmas day. Enjoy delish dishes with your friends, family and colleagues in the run up to the big day.

PRIVATE DINING

A little more private, a lot more festive. Ideal for intimate dinners or big bashes.

DRINKS PACKAGES

A little naughty never hurt! Add a few festive extras to your celebration.

FESTIVE SUNDAY LUNCH

Help yourself to unlimited starters from The Chef's Table, followed by Mal's Sunday best. Includes Boxing day and New Year's Day.

FESTIVE AFTERNOON TEA

Classic treats with a Mal twist, topped off with Champagne or a festive cocktail.

CHRISTMAS STAY PACKAGES

A Christmas break to remember: Champagne, dinner on Christmas Eve, Christmas Day lunch and Boxing Day lunch. 2 & 3 Night packages available.

CHRISTMAS DAY LUNCH

Four indulgent courses with all the trimmings. Includes Champagne or a kids' mocktail & crackers.

NEW YEAR'S EVE

Wave off 2026 in style and celebrate with dinner in Chez Mal from our à la carte menu and seasonal specials. Why not make it a stop over too?

THE PERFECT GIFT

The Malmaison gift card or experience vouchers can be used for a city break, a memorable meal and more.

Chez Mal

festive feast

CELEBRATIONS MENU

Festive feasting, flowing drinks and even better company,
because every great gathering deserves a delicious centrepiece.

LUNCH & DINNER CELEBRATIONS FROM £37.5 TO £47.5
WED 18 NOV – THUR 24 DEC

STARTERS

ROAST CELERIAC & APPLE SOUP spring onion, chive, truffle oil (VGI)

CONFIT DUCK, CHICKEN & SOUR CHERRY TERRINE fig chutney,
winter leaves, grilled sourdough

ROASTED MARINATED BEETROOT whipped plant-based feta,
spiced toasted seeds, fennel, dill oil (VGI)

TREACLE CURED SALMON kohlrabi remoulade, herb crème fraîche, rye bread

MAINS

BALLOTINE OF FREE-RANGE TURKEY prosciutto, sage & onion stuffing,
anise carrot purée, cranberry compote, pig in blanket

SLOW BRAISED BEEF DAUBE fried onion ring, sweet parsnip purée,
chimichurri

ROAST BLACK BREAM chunky puttanesca sauce, aubergine,
Kalamata olives, capers, tomatoes, dill

ROOT VEGETABLE & CHESTNUT MUSHROOM PITHIVIER (VGI)
dried cranberry, pine nuts, gravy

All served with roast potatoes (VGI), clementine-glazed carrots,
maple-glazed parsnips (VGI), braised red cabbage (VGI)

DESSERTS

CHRISTMAS PUDDING winter berries, vanilla custard

BLACK FOREST TRIFLE chocolate mousse, black cherries, crème Chantilly (VGI)

VANILLA CHEESECAKE mulled wine poached pear & blackberries

CHEESE SELECTION artisan cheese, chutney, quince, crackers

[VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese.

more intimate?

PRIVATE DINING

A little more private, a lot more festive.
Ideal for intimate dinners or big bashes.

WED 18 NOV – THUR 24 DEC

CELEBRATE LIKE SANTA'S WATCHING

Includes: Room hire, 3 course Celebrations menu and Christmas crackers.

FROM £42.5

CELEBRATE LIKE SANTA ISN'T WATCHING

Includes: Room hire, 3 course Celebrations menu, glass of fizz, ½ bottle house wine, Christmas crackers and extra sparkle.

FROM £62.5

Pre-booking is essential. Minimum of 8 people.

PARTY NIGHT PACKAGE

Nobody parties like Mal! Join-a-party nights for groups big or small. After all, sharing is caring!

Includes a glass of fizz, festive 3 course Celebrations menu, Christmas crackers, themed Entertainment and disco.

FROM £60

festive picky bits

Festive feasting for a festive crowd. Enjoy a selection of tasty bites to keep the party going.

PACKAGES FROM £35pp

Pre-booking is essential. Minimum of 20 people.

TURKEY KATSU SKEWERS curry sauce
ROASTED SCALLOP & SPANISH PIGS IN BLANKET SKEWER chilli honey
FALAFEL SLIDERS sweet chilli, dill mayonnaise (VGI)
SIRLOIN STEAK & ONION SKEWERS chimichurri rub
CRISPY BUTTERMILK FRIED CHICKEN THIGH hot honey, ranch dressing
ROOT VEGETABLE & CHESTNUT MUSHROOM PITHIVIER (VGI)
VEGETARIAN HAGGIS BONBON truffle mayonnaise (V)
TRUFFLE & PARMESAN ROASTIES

the naughty list

DRINKS PACKAGES

A little naughty never hurt! Add a few festive extras to your celebration.
Pre-orders must be placed at least two weeks ahead to secure pricing.

WINE
6 bottles of Maison Blanc, Rouge or Rosé or mixed | £140

CHAMPAGNE
6 bottles of house Champagne | £390

PROSECCO
6 bottles of Prosecco | £210

BEER
24 bottles of mixed beer | £110
(choose from Heineken, Tiger, Sol)

SPIRITS
1 bottled spirit with 12 mixer bottles | £140
Choose from Absolut Vodka, Tanqueray Gin, Bacardi Spiced Rum or Jägermeister with 12 bottles of Fever-Tree Tonic, Schweppes Lemonade, Coca-Cola or 8 cans of Red Bull

SOFT DRINKS
6 bottles at £19 | 12 bottles at £35
Choose from Schweppes Lemonade 200ml, Fever-Tree Ginger Beer 200ml, Fever-Tree Sicilian Lemonade or Sparkling Elderflower 275ml, Coca-Cola 330ml, fruit juices 175ml

DRINKS VOUCHERS | £6
Options:
House spirit & mixer
Bottle of beer or cider
175ml Maison Blanc, Rouge or Rosé
Soft drink

Chez Mal
festivities

FESTIVE SUNDAY LUNCH

Join us for Sunday lunch with a seasonal flavour.

SUN 22 NOV – SUN 27 DEC | £35

Begin with unlimited appetisers from The Chef's Table, featuring a generous selection of hors d'oeuvres including a selection of salads, charcuterie, prawn cocktail, served with sourdough bread, and soup. Follow with hearty, classic dishes including a traditional roast with all the trimmings, Mal favourites and festive alternatives, because even the most devoted turkey lovers need a break.

Round things off with one of our much-loved desserts and why not add a cocktail from our expertly curated list to toast the occasion.

And when Christmas cooking feels like hard work, join us for Boxing Day dinner or New Year's Day lunch. All the comfort of a home-cooked meal, served with a little extra sparkle.

BOXING DAY DINNER

SATURDAY 26 DEC | £35

NEW YEAR'S DAY LUNCH

FRIDAY 1 JAN | £35

FESTIVE AFTERNOON TEA

It's the most wonderful time of year... for indulging!

WED 18 NOV – THUR 24 DEC | £35

THE NOUVEAU CLASSIC A TIMELESS TRADITION, REDEFINED

We've taken the classic and given it the full Château treatment, rebellious, refined, and just a little bit risqué. Sit back, chill and tuck into delish afternoon tea classics with a Mal twist, spruced up with a bit of festive sparkle.

Pre-booking is essential

the festive **full monty**

CHRISTMAS STAY PACKAGES

When relaxation is top of your Christmas list, our festive 2 or 3 night breaks tick every box. Whether you're here to completely unwind or staying close to loved ones, it's a little luxury that makes all the difference. (And yes, the beds are worth it.)

CHRISTMAS EVE

Check-in and chill out. There'll be a glass of Champagne for you to enjoy in your room, whenever you fancy, as you might want to race down to the bar and start as you mean to go on, with a few cheeky cocktails. Then let the culinary feasting begin, with a 3 course dinner from our seasonal à la carte menu in Chez Mal.

CHRISTMAS DAY

Kick-off your big day with a full cooked brekkie, but don't overdo it, as you'll soon be tucking into our ultimate 4 course Christmas Day lunch with all the trimmings, starting with a glass of Champagne and finishing off with coffee and choccies. Elasticated waists are recommended.

BOXING DAY

Nothing to rush for? Why not extend your stay for another night? Boxing Day is ideal for total chill vibes or dashing into town to bag the best bargains! You might just fancy heading out for some fresh air and exploring the area. Either way, our Boxing Day 3 course dinner will keep you fuelled for the day.

27 DEC

Before you hit the road, there's time for one more big brekkie, to keep you going on your travels.

Arriving on 24 December, based on 2 people sharing a room.

2 NIGHT PACKAGE FROM £580 per room

3 NIGHT PACKAGE FROM £770 per room

Pre-booking is essential. 50% non-refundable deposit is required at time of booking. The remaining balance is required a month before check-in. This rate is non-refundable and non-transferable. Check-in on 24 December for 2 or 3 nights. Dinner on Christmas Eve includes a choice of 3 courses from our à la carte menu. Supplements apply to certain dishes. Your Christmas Lunch seating time needs to be booked with our events team. We have both an early sitting and late sitting. Timings subject to availability

the main event

CHRISTMAS DAY LUNCH

ADULTS £129
CHILDREN £65 (5-11 years) | UNDER 5s FREE
Seating times 12:00, 12:15 or 12:30 & 15:00, 15:15 or 15:30
Pre-booking essential
Prices include a glass of Champagne or kid's Christmas mocktail and Christmas crackers

NIBBLES

SOURDOUGH BREAD ROLL Arbequina olive oil, harissa butter

STARTERS

BUFFALO CAULIFLOWER, CHICKPEA SALAD ranch dressing, pickled red onion, apple, gem hearts (VGI)

SEARED BEEF FILLET CARPACCIO pasrnip purée, radish, Stilton cheese, brioche croutons

SEARED TUNA crispy capers, pine nuts, truffle mayonnaise, sweet soy dressing

BURRATA, BEETROOT & GLAZED FIG chicory, balsamic dressing (V)

MAINS

ROAST TURKEY BREAST Hampshire Pork, apricot & sage stuffing, star anise carrot purée, cranberry compote, pig in blanket

BEEF FILLET thyme rösti, mushroom & black truffle sauce

ROAST STONE BASS creamed leek, white crab, herb velouté, caviar

ROOT VEGETABLE & CHESTNUT MUSHROOM PITHIVIER (VGI)
dried cranberry, pine nuts, gravy

All served with roast potatoes (VGI), clementine-glazed carrots, maple-glazed parsnips (VGI), braised red cabbage (VGI)

DESSERTS

CHRISTMAS PUDDING winter berries, vanilla custard

BLACK FOREST TRIFLE chocolate mousse, black cherries, crème Chantilly (VGI)

VANILLA CHEESECAKE mulled wine poached pear & blackberries

CHEESE SELECTION artisan cheese, chutney, quince, crackers

MINCE PIES, TEA & COFFEE

let's party

NEW YEAR'S EVE

Wave off 2026 in style and celebrate with dinner in Chez Mal from our à la carte menu and seasonal specials. With countdown to midnight and bagpipes.

NEW YEAR'S EVENT

Celebrate the New Year in style with a glass of fizz on arrival before enjoying a delicious buffet and an unforgettable night of live entertainment and all inclusive drinks (house spirit, house wine, draft beer, selected mixers). With countdown to midnight and bagpipes.
Dress code: dress to impress (lounge suits and cocktail dresses).

7:30-01:00 | £125

NEW YEAR'S EVE STOP OVER

Why not make a night of it? Welcome in 2027 with a sumptuous stop over at Malmaison. Celebrate the New Year with dinner in Chez Mal from our à la carte menu, and start the year right with a full cooked brekkie the following morning.

THURSDAY 31 DEC | FROM £404 PER ROOM

Rates are based on 2 people sharing a standard bedroom.

THE PERFECT GIFT

Wrap up Christmas a little differently this year.
The Malmaison gift card or experience vouchers can be used for a city break, a memorable meal and more. Valid at any of our 18 boutique hotels across major cities in England, Scotland and Northern Ireland. To purchase, please visit:
MALMAISON.COM/CHRISTMAS-2026

SMALL PRINT

The celebrations menu in Chez Mal is food only, no entertainment will be provided. All final payments required 14 days prior. Multiple forms of payment will not be accepted – one payment per party. All our prices include VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill.

The organiser is responsible for the behaviour of their group and should take all necessary steps for corrective action should this be requested by representatives of the hotel.

Full Terms and Conditions are available at malmaison.com.
All details are correct at the time of going to print.

For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian.
Cheese boards may contain unpasteurised cheese.
Vegetarian and gluten free options available for our cream and afternoon teas. For further information on allergens please scan the QR code.

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