

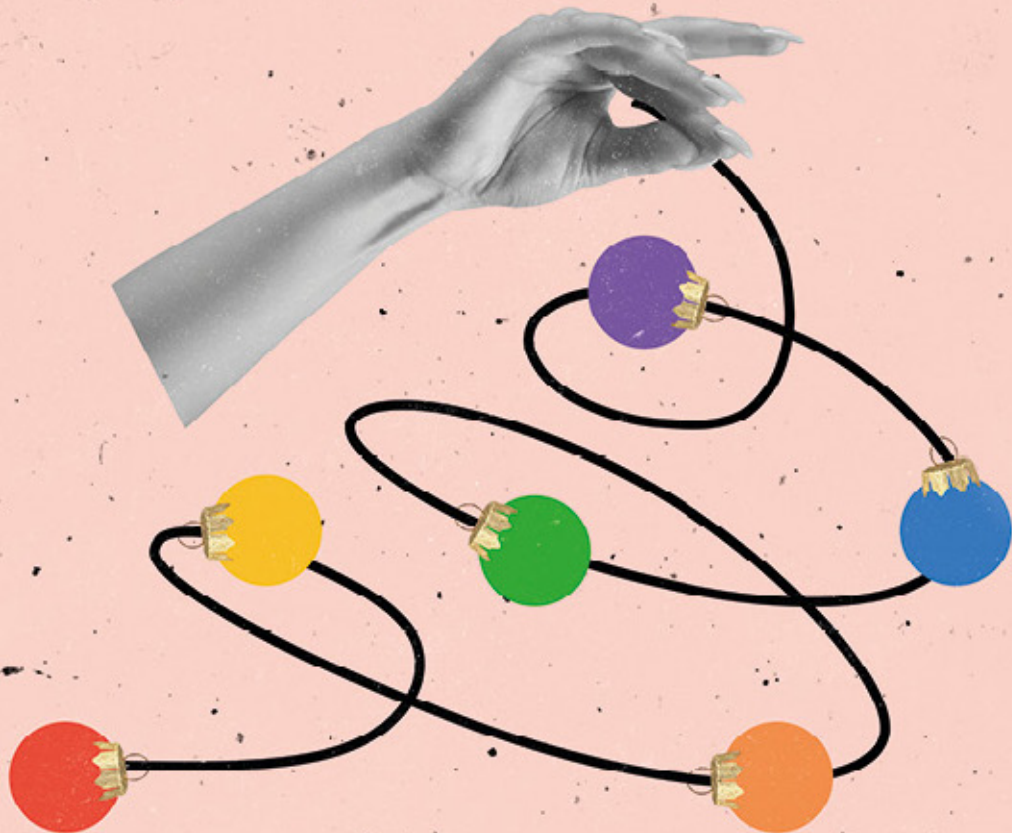


CHRISTMAS
ALL AROUND
& I'M TRYING
TO PLAY IT COOL

Mabmason

CELEBRATIONS CHEZ MAL

LUNCH & DINNER CELEBRATIONS FROM £30



CELEBRATIONS MENU

Our Celebrations Menu brings together delicious seasonal food with a festive flair. Perfect for more intimate gatherings in Chez Mal, where you can eat, drink and be merry with your besties.

FROM THURSDAY 17TH NOVEMBER
TO FRIDAY 23RD DECEMBER

STARTERS

Creamy curried carrot & butterbean soup (V) (V^A) (245)

Roquefort & saffron poached pear, winter leaf salad, candied walnuts & toasted seeds (V^A) (409)

Citrus cured salmon, roasted heritage beetroot, horseradish crème fraîche & watercress (V) (460)

Smoked chicken, date & leek terrine, apple & chicory salad, raisin & caper purée (V^A) (325)

MAINS

Ballotine of free range turkey, prosciutto, stuffing, bread sauce, cranberry compote & pig in blanket (1450)

Slow braised daube of beef, squash purée, charred cabbage & Madeira jus (V^A) (740)

Baked cod & preserved lemon salsa verdi, chickpea, roasted red pepper & tomato stew (V) (690)

Mushroom & root vegetable pithivier, puy lentil jus vinaigrette (V) (800)

All served with roast potatoes, maple roasted baby carrots, buttered sprouts & braised apple & sultana red cabbage (V) (V^A) (576)

DESSERTS

Chez Mal sticky toffee Christmas pudding, caramel custard (V) (604)

Citrus posset, raspberries, shortbread crumb & Thai basil (V^A) (760)

Valrhona dark chocolate & cherry torte, honeycombe & crème fraîche (V) (V^A) (537)

'Le Fromage', selection of artisan cheese, celery, chutney, quince & crackers (V) (V^A) (651)

Please note dishes may be subject to changes, pending the availability of seasonal supplies

(V) Vegetarian (V^A) Vegetarian alternative available (V) Does not include any ingredients derived from animals

(V^A) Alternative available that does not include any ingredients derived from animals

(V^A) Alternative available that does not include any gluten containing ingredients (V) Does not include any gluten containing ingredients

(∞) Calorie content. Calculations as accurate as possible however slight variations may occur.
To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories



CELEBRATIONS PRIVATE DINING

Our private dining rooms are perfect for family celebrations, intimate gatherings, big bashes and anything else you'd rather keep behind closed doors...

FROM THURSDAY 17TH NOVEMBER TO FRIDAY 30TH DECEMBER

CELEBRATE LIKE SANTA'S WATCHING | FROM £45

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

CELEBRATE LIKE SANTA ISN'T WATCHING | FROM £55

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

JOIN-A-PARTY

FROM £50

Don't just meet them, join them! Book your table at a join-a-party night and enjoy the intimacy of your own small group celebration as well as all of the atmosphere of a big party. After all, sharing is caring!

Available Thursday, Friday & Saturday nights from 1st December until 23rd December.

DRINKS TOKEN | FROM £5

Drinks on you? Save on the rounds with drinks tokens and packages purchasable in advance of your party.

For party sizes of 8+

CELEBRATIONS BUFFET

FROM £35

Our 'build-your-own' buffet menu has oodles of options to suit all tastes, from our Chef's Table with a selection of appetisers, to roast turkey and daube of beef, Thai curry and cauliflower mac 'n cheese. Oh, and did we mention desserts to die for? If you like to do things a bit differently, this is the one for you.

For party sizes of 20+

Pre-booking is essential

*Minimum of 10 people (Minimum of 20 on Celebrations Buffet)

BAR DRINKS PARTY

Let's make sure this Christmas is a social bonanza, with festive gatherings with your famalam and work besties. Our Bar Drinks Party is perfect for raising a few glasses and getting into the party vibes.

Pick your 4 faves from our Festive Finger Food menu and your first drink will be included, to help get the party started! Available for group sizes of 6-10.

FROM £27.5

FESTIVE FINGER FOOD

Chez Mal chicken karaage, buttermilk fried chicken thigh, roasted sesame & sriracha mayo ²⁰⁴

Pigs in blankets, honey & grain mustard ¹⁶⁷

Fried salt & pepper calamari, chilli jam ²⁰³

Smoked haddock fishcakes, scotch bonnet tartare sauce ²³⁰

Truffle & Parmesan roasties, truffle mayonnaise ³⁵²

Sprout pakoras, mint yoghurt ⁸⁰

DRINK OPTIONS

Glass of Prosecco

Glass of Maison Blanc, Rouge or Rosé

Bottle of beer or cider

Choice of soft drinks

Please note dishes may be subject to changes, pending the availability of seasonal supplies

[🌱] Does not include any ingredients derived from animals

[🌾] Alternative available that does not include any gluten containing ingredients

[🔢] Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories



THE NAUGHTY LIST

Be a little naughty and add a few festive extras to your party, we won't tell...
You'll need to be quick though, as these prices are only valid for pre-orders up to 2 weeks prior to your event...

WINE | £100

6 bottles of Maison Blanc, Rouge or Rosé or mixed

CHAMPAGNE | £300

6 bottles of house Champagne

PROSECCO | £200

6 bottles of Prosecco

BEER | £90

24 bottles of mixed beer
(choose from Heineken, Tiger, Sol)

SPIRITS | £120

Absolute 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 | £15 FOR 6 OR £28 FOR 12

Choose from Schweppes Lemonade or Fever-Tree Ginger Beer 200ml, Appletiser 275ml, Franklin & Sons Raspberry or Elderflower Lemonade 275ml, Coca-Cola 330ml or fresh juices 175ml

DRINKS VOUCHERS | £5

Options:

House spirit & mixer

Bottle of beer or cider

175ml Maison Blanc, Rouge or Rosé

Soft drink



THE FESTIVE FULL MONTY

If there was ever a year to escape your own four walls, this is it. Why not book yourself a festive break for 2 or 3 nights? Ideal if you just want to kick back and chill, or maybe combine with seeing family close by. Don't tell them but our beds are deffo better than their spare room!



CHRISTMAS EVE

Check-in and chill out. There'll be a bottle 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 breakfast, 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 truffles. 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 for the best bargains! You might just fancy heading out for some fresh air and exploring the area. Either way, our Boxing Day brunch will set you up for the day.

27TH DECEMBER

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

Arriving on the 24th December, based on 2 people sharing a room

2 NIGHT PACKAGE FROM £509 per room

3 NIGHT PACKAGE FROM £609 per room

Want to celebrate longer add an extra night, £75 per room, on room only basis

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 24th 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.

TWIXMAS BREAKS

No one knows what day it is, but does it really matter?

Stay pampered with a 2 night mini break at Malmaison and enjoy 3 courses from our seasonal à la carte menu on the first night (or second night for Christmas Day arrivals), and start your days in the very best way, with a full cooked breakfast to kick things off.

FROM £298 PER ROOM

18TH DECEMBER UNTIL 31ST JANUARY

JUST LOOKING FOR A SIMPLE STOPOVER?

Room and breakfast packages available from £119 per night



THE MAIN EVENT



CHRISTMAS DAY MENU

£109 ADULTS | £54.5 CHILDREN 5-11 YEARS (under 5s free)




Seating Times 12.30 - 3pm | Pre-booking essential



Prices include a glass of Champagne or kid's Christmas mocktail and a Christmas cracker


FOR THE TABLE



Westcombe Cheddar croquette, chilli jam   74

STARTERS


Roasted curried parsnip & coconut soup, mint coconut yoghurt    254



Treacle cured salmon, pickled cucumber & horseradish crème fraîche   241



Beef fillet carpaccio, winter leaves, confit cherry tomatoes, Parmesan & truffle dressing  512



Cropwell Bishop Stilton & beetroot salad, chicory, pear & toasted seeds   277




MAINS

Roast free range turkey breast, Bramley apple & Cumberland stuffing, bread sauce, cranberry compote & gravy  1400



Dry aged beef fillet, creamed spinach, confit plum tomato, onion rings & béarnaise sauce   978




Pan-fried halibut, kale & shellfish sauce vierge   790


Mushroom & root vegetable pithivier, puy lentil jus vinaigrette   790




All served with roast potatoes, buttered sprouts, maple roasted carrots, braised red cabbage & apple    576

DESSERTS




Chez Mal sticky toffee Christmas pudding, caramel pecan custard   668

Valrhona dark chocolate & sea salt torte, candied pistachios & crème fraîche    537

Black Forest trifle, cherry sauce & vanilla cream  497

'Le Fromage', selection of artisan cheese, chutney, celery, quince & crackers    651

TO FINISH


Coffee with Amaretto chocolate truffles    47



WHY NOT BOOK ONE OF OUR PRIVATE DINING ROOMS
FOR THE ULTIMATE COSY CHRISTMAS EXPERIENCE.


With either our plated Christmas lunch or family style service for you
to carve your own roast!

Please note dishes may be subject to changes, pending the availability of seasonal supplies

 Vegetarian  Vegetarian alternative available  Does not include any ingredients derived from animals

 Alternative available that does not include any ingredients derived from animals

 Alternative available that does not include any gluten containing ingredients  Does not include any gluten containing ingredients

 Calorie content. Calculations as accurate as possible however slight variations may occur.
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LET'S DO LUNCH

Join us for Sunday lunch with a seasonal flavour.

FESTIVE SUNDAY LUNCH

Enjoy a selection of classic dishes, including a roast with all of the trimmings, some of Chez Mal favourites and there'll be some festive options, just in case you aren't already all turkey'ed out! Be sure to leave room for one of our legendary desserts and there's no better time to drink and be merry, so be sure to cast your eyes over our expertly curated cocktail list.

SUNDAYS THROUGHOUT DECEMBER | £30
4TH/11TH/18TH

Price includes a glass of Prosecco.

Don't stop treating yourself just yet. Take a break from the kitchen and book for Boxing Day or New Year's Day lunch. All the comforts of a home cooked meal without lifting a finger. Now that's something worth raising a glass or two to!

BOXING DAY LUNCH

MONDAY 26TH DECEMBER | £35

NEW YEAR'S DAY LUNCH

SUNDAY 1ST JANUARY | £35

FIRST GLASS OF CHAMPAGNE £5

FESTIVE AFTERNOON TEA

It's the most wonderful time of year... for indulging! Sit back, chill and tuck into delish afternoon tea classics with a Mal twist, spruced up with a bit of festive sparkle. To top things off, we'll include a glass of Prosecco – well it is Christmas!

FROM THURSDAY 24TH NOVEMBER
TO FRIDAY 30TH DECEMBER

£32 | Price includes a glass of Prosecco.

Why not splash out and upgrade to our
Champagne or Cocktail Afternoon Tea.

£35 | Price includes a glass of Champagne or
a Seasonal Cocktail of your choice.



Pre-booking is essential.

NYE CHEZ MAL

3 COURSES & A SIDE | £55

Dine from our delish Chez Mal à la carte menu. You'll get to choose 3 courses and a side.

There'll also be some decadent seasonal specials, if you fancy splashing out.

The Champagne will be well stocked! Pre-booking is essential.

NEW YEAR STOP OVER

Wave off 2022 in style and welcome in 2023 with a sumptuous stopover at Malmaison.

Celebrate the New Year with 3 delicious courses from our seasonal à la carte menu in Chez Mal, and start the year right with a full cooked breakfast the following morning.

FROM £335 PER ROOM | 31ST DECEMBER

Rates are based on 2 people sharing a standard bedroom.

Why not stay an extra night to make the most of the start of the New Year, £75 per room, on room only basis

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.



NEW YEAR'S EVE SAMPLE MENU

STARTERS

Thai sticky beef & noodle salad, rice noodles, crunchy vegetables,

spring onions, red chilli, sesame & toasted peanuts (V) (V^A) (V^A) (480)

Roquefort & saffron poached pear, winter leaf salad, candied walnuts & toasted seeds (V^A) (774)

Citrus cured salmon, pickled cucumber, keta dressing & rye bread (V^A) (225)

Fried salt & pepper calamari, chilli jam & creme fraiche (476)

MAINS

Braised lamb shank & root vegetable pie, parsnip & Westcombe Cheddar mash, red cabbage (V^A)

Slow braised daube of beef, squash puree, charred cabbage & Madeira jus (V^A) (740)

Baked cod & preserved lemon salsa verdi, chickpea, roasted red pepper & tomato stew (V^A) (690)

Smoked haddock fishcake, spinach, poached egg & grain mustard sauce (929)

Mushroom & root vegetable pithivier, Puy lentil jus vinaigrette (V) (800)

ACCESSORIES

Fries (V) (445) | Truffle & Parmesan fries (V) (589) | Roast potatoes (V) (343)

Braised red cabbage, apple & sultanas (V) (152)

Maple glazed baby parsnips & Chantenay carrots (V) (330)

DESSERTS

Chez Mal sticky toffee pudding, pecan caramel & vanilla ice cream (V) (751)

Valrhona dark chocolate & cherry torte, honeycombe & crème fraiche (V) (537)

Citrus posset, raspberries, shortbread crumb & Thai basil (760)

Please note dishes may be subject to changes, pending the availability of seasonal supplies

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IT ISN'T OVER

DREAMING OF A LATE CHRISTMAS GATHERING?

For those who are unable to celebrate in December, worry not, as we'll be carrying on well into the new year. Tuck into a dinner with all the trimmings from our Celebrations Menu or Buffet Menus. The Christmas season isn't over until we say it is!*

TUESDAY 3RD TO TUESDAY 31ST JANUARY | FROM £30



For special dietary requirements or allergy information, please speak with our staff. Vegetarian and gluten free options available for our cream and afternoon teas. 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.

Group sizes and offering subject to change, in line with government guidelines. Should bookings need to be cancelled due to changes in guidelines, a full refund will be issued.

The Celebrations menu in Chez Mal is food only, no entertainment will be provided. Menu choices and payment will be required a minimum of 7 days prior, deposits must be paid within 14 days of booking. Multiple forms of payment (ie. cheques, credit cards) will not be accepted – one payment per party. All our prices include VAT at the prevailing rate. A discretionary service charge of 10% 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.



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-2022



MALMAISON BIRMINGHAM

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