CHRISTMAS DAY MENU

THE TABLE

CRISPY POTATO PAVE truffle mayonnaise, Parmesan

STARTERS

TIGER PRAWN & FENNEL BISQUE caviar, crème fraîche

MULLED WINE CURED SALMON pickled cucumber, horseradish crème fraîche, dill, rye bread

BEEF FILLET CARPACCIO steak tartare, pickled mushrooms, silverskin onions, crispy potatoes

SMOKED BUFFALO MOZZARELLA clementine, winter leaves, sherry vinegar & hot honey dressing (VGIA)

MAINS

ROAST TURKEY BREAST Cumberland pork, apple & sage stuffed ballotine & all the trimmings

DONALD RUSSELL DRY AGED BEEF FILLET roasted onion, watercress, truffle creamed spinach, whisky peppercorn sauce

GRILLED CHALK FARM TROUT braised white chicory, kale, orange & dill gremolata

ROASTED CAULIFLOWER Puy lentils, salsa verde, Greek yoghurt dressing (VGI)

All served with roast potatoes, buttered sprouts, maple glazed parsnips, honey roasted carrots

DESSERTS

STICKY TOFFEE PUDDING caramel sauce, milk ice cream FESTIVE TRIFLE white chocolate, coconut yoghurt, poached pear, stem ginger (VGI) VALRHONA CHOCOLATE TORTE clementine, Grand Marnier crème fraîche CHEESE SELECTION Cropwell Bishop Stilton, Baron Bigod, Westcombe Cheddar, chutney quince jelly, crackers

TO FINISH

Coffee & chocolate truffles



(V) Vegetarian. (VGI) Does not include any ingredients derived from animals. (VGIA) Alternative available that does not include any ingredients derived from animals. For special dietary requirements or allergy information, please speak with a member of our team before ordering. 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.

For further information on allergens please scan the QR code | malmaison.com

All our prices include VAT at the prevailing rate. A discretionary service charge will be added to your bill