

# CELEBRATIONS MENU

## STARTERS

JERUSALEM ARTICHOKE SOUP crispy artichokes **(VGI)**

BEEF, JUNIPER, PANCETTA TERRINE pickled vegetables, sweet mustard mayonnaise, grilled sourdough

WINTER COBB SALAD cranberries, squash, apple, Cropwell Bishop Stilton, pickled pecans **(VGIA)**

GIN & BEETROOT CURED SALMON Greek yoghurt, dill, pickled cucumber

## MAINS

BALLOTINE OF FREE-RANGE TURKEY prosciutto, stuffing, bread sauce, cranberry compote, all the trimmings

SLOW BRAISED DAUBE OF BEEF smoked mash, glazed shallot, portobello mushroom

PAN FRIED BREAM grilled fennel, tarragon caviar cream sauce

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

*All served with roast potatoes, maple glazed carrots and parsnips, charred hispi cabbage, black garlic, toasted chestnuts*

## DESSERTS

BAKED CHEESECAKE mulled wine poached fruits

FESTIVE TRIFLE white chocolate, coconut yogurt, poached pear, stem ginger **(VGI)**

VALRHONA DARK CHOCOLATE TORTE clementine, crème fraîche

CHEESE SELECTION Cropwell Bishop Stilton, Baron Bigod, Westcomb Cheddar, crackers, chutney, quince jelly



**(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](http://malmaison.com)

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