



Malmalison

Santa



CELEBRATIONS IN OUR BAR & GRILL

LUNCH & DINNER FROM £39.5

CELEBRATIONS MENU

Our celebrations menu brings together delish seasonal food with a festive flair. Perfect for more intimate gatherings in our Bar & Grill, where you can eat, drink and be merry with your besties. And the best part is it can be offered as a sit down meal if you're feeling fancy or as a buffet or bowl food for a less formal group.

FROM WEDNESDAY 20 NOVEMBER
TO FRIDAY 20 DECEMBER

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 yoghurt, poached pear, stem ginger (VGI)*
- VALRHONA DARK CHOCOLATE TORTE *clementine, crème fraîche*
- CHEESE SELECTION *Cropwell Bishop Stilton, Baron Bigod, Westcombe 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.

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 WEDNESDAY 20 NOVEMBER TO FRIDAY 27 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 £54.5

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

Pre-booking is essential
Minimum of 8 people



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 prices are only valid for pre-orders up to 2 weeks prior to your event...

WINE

6 bottles of Maison Blanc, Rouge or Rosé or mixed | £120

CHAMPAGNE

6 bottles of house Champagne | £350

PROSECCO

6 bottles of Prosecco | £210

BEER

24 bottles of mixed beer | £100

(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 £16 | 12 bottles at £29

Choose from Schweppes Lemonade, Fever-Tree

Ginger Beer 200ml, Fever-Tree British Apple 275ml,

Fever-Tree Sicilian Lemonade 275ml, Appletiser 275ml,

Franklin & Sons Raspberry or Elderflower Lemonade

275ml, Coca-Cola 330ml or fruit juices 175ml

DRINKS VOUCHERS | £5

Options:

House spirit & mixer

Bottle of beer or cider

175ml Maison Blanc, Rouge or Rosé



THE NAUGHTY LIST



THE FESTIVE FULL MONTY

Worked your little socks off all year? Deserve a treat? 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 our Bar & Grill.

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 lunch will keep you fuelled for the day.

27 DECEMBER

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 NIGHTS FROM £493 per room

3 NIGHTS FROM £598 per room

Want to celebrate longer add an extra night, from £74 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 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.

TWIXMAS BREAKS

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

Stay pampered with a 2 night mini break and enjoy 2 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 brekkie to kick things off.

FROM £248 PER ROOM

18 DECEMBER UNTIL 31 JANUARY

JUST LOOKING FOR A SIMPLE STOP OVER?

Room and brekkie packages available from £99 per night.



THE MAIN EVENT

CHRISTMAS DAY MENU

£109.5 ADULTS | £54.5 CHILDREN 5-11 YEARS (under 5s free)

Seating times 12:30-15:00 | Pre-booking essential

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

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

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NEW YEAR'S EVE

NEW YEAR'S EVE STOP OVER

Wave off 2024 in style and welcome in 2025 with a sumptuous stop over at Malmaison. Celebrate the New Year with 3 delish courses from our seasonal à la carte menu in our Bar & Grill, and start the year right with a full cooked brekkie the following morning.

FROM £269 PER ROOM 31 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 and enjoy a well deserved break.



IT AIN'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!

THURSDAY 2 TO FRIDAY 31 JANUARY | FROM £34.5



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 Malmaison Bar & Grill 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 (i.e. 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 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 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 or fulfil dietary requirements due to possible cross contamination during production.

For further information on allergens please scan the QR code



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-2024



MALMAISON READING

18-20 Station Road | Reading | RG1 1JX

0118 334 1331 | EVENTS.READING@MALMAISON.COM

MALMAISON.COM/CHRISTMAS-2024