

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 TUESDAY 24 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.



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

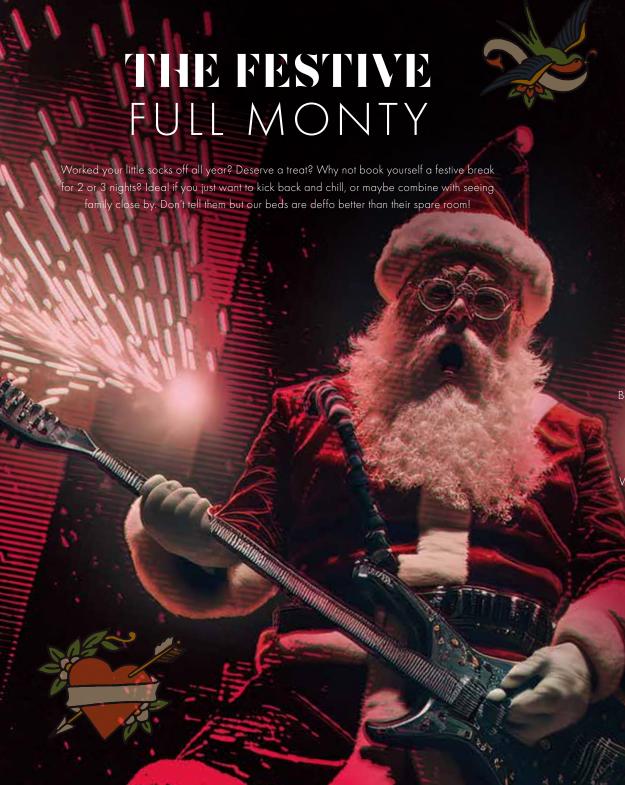
6 bottles at £16 | 12 bottles at £29 Choose from Schweppes Lemonade, Fever-Tree Ginger Beer 200ml, Fever-Tree British Apple 275ml, Fever-Tree Sicilian Lemonade 275ml, Appletiser 275ml, Franklin & Sons Raspberry or Elderflower Lemonade 275ml, Coca-Cola 330ml or fruit juices 175ml

DRINKS VOUCHERS | £5

Options:

House spirit & mixer
Bottle of beer or cider
175ml Maison Blanc, Rouge or Rosé





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 £668 per room 3 NIGHTS FROM £842 per room

Want to celebrate longer add an extra night, from £139 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 £288 PER ROOM

18 DECEMBER UNTIL 31 JANUARY

JUST LOOKING FOR A SIMPLE STOP OVER?

Room and brekkie packages available from £119 per night.



LET'S DO LUNCH

Join us for Sunday lunch with a seasonal flavour

FESTIVE SUNDAY LUNCH

SUNDAYS THROUGHOUT DECEMBER 1/8/15/22 | £32.5

Help yourself to appetisers from The Chef's Table. A selection of unlimited hors d'oeuvres including a selection of salads, antipasti and seafood. Then feast on a selection of classic dishes, including a roast with all of the trimmings, some Mal faves 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.

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

THURSDAY 26 DECEMBER | £32.5

NEW YEAR'S DAY LUNCH

WEDNESDAY 1 JANUARY | £32.5

FESTIVE AFTERNOON TEA

FROM THURSDAY 21 NOVEMBER TO FRIDAY 27 DECEMBER | £39.5

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 Champagne or a festive cocktail – well it is Christmas!

Pre-booking is essential







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



MALMAISON YORK

2 Rougier Street | York | YO90 1UU

01904 946 060 | EVENTS.YORK@MALMAISON.COM MALMAISON.COM/CHRISTMAS-2024