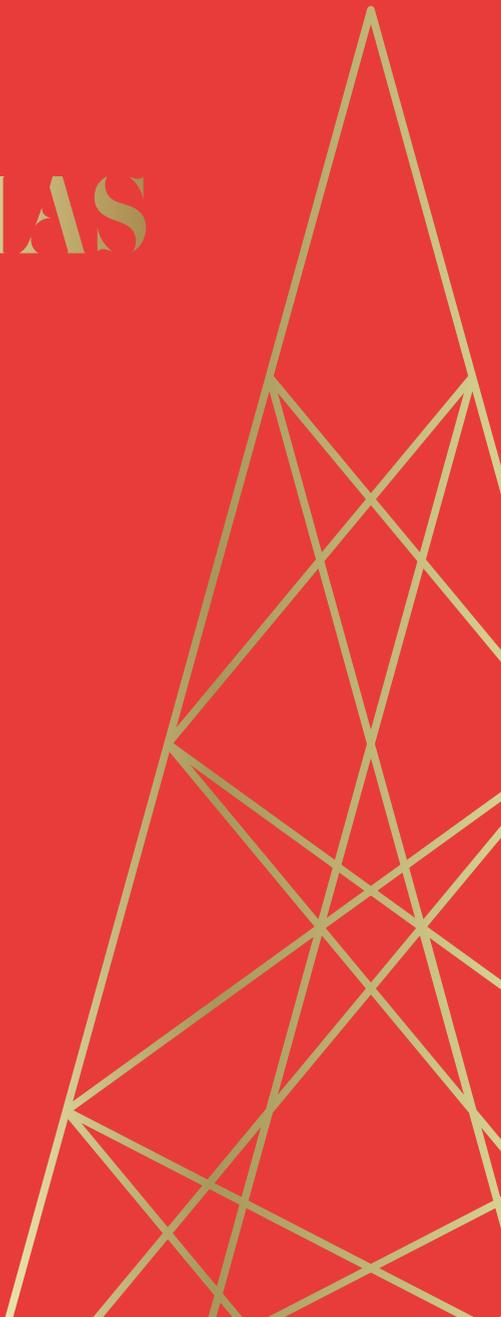


THE CHRISTMAS LIST

By **Malmaison**



**CELEBRATE/
THE SEASON**



CHRISTMAS/ PARTY NIGHTS

Nowhere parties like Malmaison. We're famous for it and our Christmas parties turn things up a notch. It all begins sensibly enough, with arrival drinks and pleasantries. Then, the wine starts flowing as you enjoy Malmaison's **Celebrations Menu** and, before you know it, the DJ is playing your favourite tune and your legs are doing funny things on the dance floor. We have multiple dates for our Swing into Christmas themed parties, where you'll be treated to bubbles, a swing singer, party favours and a DJ to provide the soundtrack to the perfect Christmas celebration. Please see dates and prices below.

FRIDAY 1ST DECEMBER
SATURDAY 2ND DECEMBER
FRIDAY 8TH DECEMBER
SATURDAY 9TH DECEMBER
FRIDAY 15TH DECEMBER
SATURDAY 16TH DECEMBER
THURSDAY 21ST DECEMBER
FRIDAY 22ND DECEMBER
SATURDAY 23RD DECEMBER

FRIDAY 1ST TO SATURDAY 16TH £47.50
THURSDAY 21ST TO SATURDAY 23RD £37.50

BAR/ PARTIES

The bar at Malmaison is the perfect scene for a seasonal celebration, as impressive as it is festive. You may spot the odd 'zany' Christmas jumper, but we prefer to express ourselves with bright, vivacious cocktails and bubbles, an intoxicating mix of music and a cheeky selection of nibbles and canapés. Enjoy festive Mal munchies to accompany your drinks at **£16.95** per person. Pre order your drinks from our Naughty List on page 7 for great discounts before your event.

PRIVATE/ DINING

PRICES FROM **£29.95** PER PERSON

Some things are just too good to share. Take our superb private dining rooms for example. Each unique and full of character, they are our glittering hidden gems. They're perfect for groups, parties and anything else you'd rather keep behind closed doors.

Price includes Celebrations Menu and party favours. Pre order your drinks from our Naughty List on page 7 for great discounts before your event.

BRASSERIE DINNER/ GROUP CELEBRATIONS

PRICES FROM **£29.95** PER PERSON

Malmaison's **Celebrations Menu** is simply a celebration of incredible food and festive flavours. A selection of starters to set your taste buds tingling, followed by a choice of four main courses that will have you questioning your loyalty to mum's cooking. Oh, and leave a little room in your Christmas outfit for one of our tempting desserts.



CELEBRATIONS/ MENU

THURSDAY 23RD NOVEMBER TO SUNDAY 24TH DECEMBER

STARTERS

Sweet potato, parsnip, coconut & cardamom soup
Roquefort, endive & mulled wine poached pear salad
with caramelised pecan nuts
Roast chicken & leek terrine, winter fruit chutney toasted brioche
Mal festive cured smoked salmon, beetroot & fennel slaw
& roast baby beets

MAINS

Ballotine of free range turkey, prosciutto, cranberry
& orange stuffing, bread sauce & cranberry compôte
Slow roast USDA beef brisket, spiced parsnip purée & glazed shallot
Pan-fried cod, roast cauliflower & red lentil dhal
Pumpkin and chestnut ravioli, chive butter sauce & amoretto crumb

All served with roast potatoes, honey roasted baby parsnips
& Chantenay carrots and buttered Brussels sprouts

DESSERTS

Steamed Christmas pudding, brandy custard
Classic sherry & raspberry trifle, petite meringues & Thai basil
Valrhona dark chocolate pave, crème fraîche & honeycomb
Cheese selection, Cropwell Stilton, Brie de Nagis, Reblochon
& Westcombe Cheddar crackers & Damson jelly

The Celebrations Menu is available for groups in our brasserie, private dining rooms and for parties. Celebrations Menu prices will vary during busy periods, please refer to our prices on pages 1 and 2 and speak to our events team for availability. All prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill. For allergy information please ask a member of staff before ordering. Menu is subject to change.

FESTIVE DINING/ CHEZ MAL BRASSERIE

THURSDAY 23RD NOVEMBER TO SATURDAY 23RD DECEMBER

MONDAY TO SATURDAY

£19.95 FOR TWO COURSES

£24.95 FOR THREE COURSES

Looking for something more leisurely over the festive season? Enjoy a delicious two or three course lunch from our **Festive Prix Fixe Menu**, and to add that little bit of extra Christmas spirit, we'll give you a complimentary arrival drink if the meal is pre-booked and pre-paid in advance.

The complimentary arrival drink is a 175ml glass of house wine, a schooner of draught beer or a soft drink. Pre order your drinks from our Naughty List on page 7 for great discounts before your event.

FESTIVE/ PRIX FIXE

MONDAY TO SATURDAY LUNCH

STARTERS

Sweet potato, parsnip, coconut & cardamom soup
Roquefort, endive and mulled wine poached pear salad
with caramelised pecan nuts
Chicken liver parfait, winter fruit chutney toasted brioche
Smoked mackerel, roast beetroots, horseradish crème fraîche

MAINS

Ballotine of free range turkey, prosciutto, cranberry & orange
stuffing, bread sauce & cranberry compôte, roast potatoes,
honey roasted baby parsnips & Chantenay carrots
Shepherd's pie, slow braised lamb shoulder, cumin carrots
Smoked haddock fish cake, buttered spinach, Burford
brown poached egg, lemon Hollandaise sauce
Pumpkin and chestnut ravioli, chive butter sauce & amorette crumb

DESSERTS

Steamed Christmas pudding, brandy custard
Sticky toffee pudding, pecan caramel sauce & vanilla ice cream
Classic vanilla crème brûlée
Cheese selection, Cropwell Stilton, Brie de Nagis, Reblochon
& Westcombe Cheddar crackers and Damson jelly

The seasonal Festive Prix Fixe Menu is available on Monday to Saturday lunch times and is ideal for individuals and small parties. Larger groups (over 8 people) are available on request. All prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill. For allergy information please ask a member of staff before ordering. Menu is subject to change.

FESTIVE/ SUNDAY LUNCH

For a leisurely festive Sunday lunch with a difference, there's really nothing like Malmaison. Enjoy a selection of the finest unlimited hors d'oeuvres from our famous Chef's Table, followed by a selection of classic warming dishes including roast beef or turkey with all the trimmings, plus a glass of bubbles. Finally, finish with an indulgent dessert while you cast your eyes across our legendary cocktail menus.

SUNDAY 3RD DECEMBER / SUNDAY 10TH DECEMBER
SUNDAY 17TH DECEMBER / SUNDAY 24TH DECEMBER

£24.95

Price includes a glass of Prosecco and party favours.

FESTIVE/ AFTERNOON TEA

FRIDAY 1ST DECEMBER TO SUNDAY 24TH DECEMBER
MONDAY TO SUNDAY

Who can resist a good old afternoon tea? However, this is no ordinary selection.

FESTIVE AFTERNOON TEA

Our festive twist on afternoon tea with a glass of Prosecco, including Christmas fruit cake, mince pie, festive ginger bread biscuit, yule log, sherry trifle, turkey, cranberry and stuffing wrap, Mal slider, scones, pig in blanket brioche roll and your choice of our speciality teas.

£25

*Vegetarian and gluten free options available
for our cream and afternoon teas.*

NAUGHTY/ LIST

The only list you need this Christmas to add a few special festive additions to your Christmas event. Be quick though, as these prices are only valid for pre-orders.

CHRISTMAS CELEBRATION DRINKS PACKAGES

All prices are per person and include half a bottle of water per person

2 pre-dinner drinks and half a bottle of Rouge or Maison Blanc	£18
2 pre-dinner drinks and a half bottle of wine from the £25 section	£20.5
2 pre-dinner drinks and a half bottle of wine from the £30 section	£23

Package deals for our wines priced in the £35/£40/£45 sections also available on request.

Upgrade pre-dinner drinks to Prosecco	£4
Upgrade pre-dinner drinks to house Champagne	£6
Add an after dinner liqueur or port	£3

SAVE 20% OR MORE WITH THESE PACKAGES

CHAMPAGNE and SPARKLING

6 bottles of house Champagne <i>Saving of £73</i>	£299
6 bottles of Mumm Cordon Rouge NV <i>Saving of £67</i>	£299
6 bottles of Prosecco <i>Saving of £54</i>	£180

ADDED EXTRAS

Malchemy cocktails	from £9
Malchemy cocktail masterclasses	£30
Mulled wine/glass of LBV Port (50ml)	£4.5
Dessert wine (125ml)	from £5.5
Selection of house liqueurs (25ml)	from £4

CANAPÉS

Canapés (5 per person)	£12
Canapés (5 per person) and house Champagne	£25
Canapés (5 per person) and cocktails	£25

TABLE DRINKS

Bucket of Heineken (12 beers)	£48
Bottles of house spirits	from £105
Selection of mixers to accompany spirits	from £18**

**Mixer price only available when purchased with spirits.

STILL NOT SATISFIED?

Artisan/cheese per person	£5
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THE/ MAIN EVENT



CHRISTMAS/ DAY

It's the day you've been waiting for, and we've delivered everything on your list with a Christmas menu filled with special Mal twists on festive favourites. And, because you've been such good boys and girls all year, we've also included a few delicious little surprises.

1PM TO 5.30PM

£85 ADULTS includes a glass of Champagne and festive flavours

£42.50 CHILDREN 5-12 years *Under 5's complimentary*

Private dining available upon request, please ask for details, or call 0151 229 5050.

STARTERS

Parsnip & pear velouté, roasted chestnut & crème fraîche
Scottish smoked salmon & horseradish cream, pickled cucumber salad & sourdough
Chicken liver parfait, truffle butter, glazed fig & toasted brioche
Heritage beetroot & apple salad, St Maure goat's cheese & walnuts

MAINS

Roast local free range turkey breast, turkey leg stuffing, bread sauce & cranberry compôte
Roast Black Angus fillet, pomme rösti, truffle creamed spinach
Pan-fried stone bass, cod brandade & brown shrimps
Potato & gorgonzola gnocchi, squash purée, sage & truffle oil

All served with duck fat roast potatoes, honey roasted carrot & parsnips, buttered Brussels sprouts

DESSERTS

Classic Christmas pudding, Pedro Ximenez sherry custard
Valrhona chocolate pave, pistachio ice cream & cocoa nib tuile
Fine apple tarte, vanilla ice cream & salted caramel sauce
Artisan cheeses, crackers, truffle honey chutney & quince

Coffee & chocolate truffles

All prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill.
For allergy information please ask a member of staff before ordering. Menu is subject to change.

BOXING DAY/ BRUNCH

Keep the festive spirit alive with our truly decadent lunch. Enjoy a complimentary glass of Prosecco and a selection of unlimited hors d'oeuvres from our famous Chef's Table, then dive into classic brunch dishes such as our eggs Benedict, the big brunch breakfast or a prime rib Sunday roast, followed by a choice of the most indulgent of desserts.

TUESDAY 26TH DECEMBER

ADULTS **£24.95**

Includes a glass of Prosecco and party favours.

NEW YEAR'S EVE/ AFTERNOON TEA

For something a little different to begin your New Year's celebrations, indulge in a festive afternoon tea and a glass of Prosecco to get you feeling sufficiently merry and bright for the night ahead.

NEW YEAR'S EVE AFTERNOON TEA

£25

Our festive twist on afternoon tea with a glass of Prosecco, including Christmas fruit cake, mince pie, festive ginger bread biscuit, yule log, sherry trifle, turkey, cranberry and stuffing wrap, Mal slider, scones, pig in blanket brioche roll and your choice of our speciality teas.

Vegetarian and gluten free options available for our cream and afternoon teas.

NEW YEAR'S EVE/

£99 includes a glass of Champagne. *Over 18s only.*
£45 Per child *under 12 years.*

Start your night with a glass of bubbles before indulging in a 5 course meal with coffee, before you eat and drink the night away to the sounds of our live singer and DJ.

A la Carte available for early tables at 5.30pm or 6.00pm, maximum 2 hour table time.

APPETISER

Squash & truffle velouté

STARTERS

Grilled aubergine, golden raisins, toasted almonds, feta, rocket & flat bread
Seared Hereford rump carpaccio, truffle dressing, watercress, crispy shallots & Parmesan

Pan-fried lightly curried sea scallops, cauliflower purée & tempura florets
Chez Mal tuna tartare cube, avocado and wasabi, pickled ginger, soy, lime dressing

MAINS

Hereford beef fillet, parsnip purée & crisps, tomato & tarragon jus
Pan-fried Scottish venison, savoy cabbage, celeriac, carrot & bitter chocolate sauce
Roast monk fish tail, creamed bacon & peas champ pomme purée
Pithivier of artichoke & goat's cheese, black truffle spinach & mushroom velouté

All served with garlic and thyme butter roasted Anya potatoes, maple glazed parsnips & Chantenay carrots, green beans

DESSERTS

Passion fruit tart, blackcurrant sorbet & passion fruit curd
Valrhona chocolate molten, mint choc chip ice cream
Tiramisu, espresso & Amaretto sponge, light coffee sabayon & almond biscotti
Cheese slate, Artisan cheese crackers, truffle honey chutney & quince

Coffee & Champagne truffle

All prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill. For allergy information please ask a member of staff before ordering. Menu is subject to change.

NEW YEAR'S EVE/ BLACK TIE BALL

£85 includes a glass of Champagne. *Over 18s only.*

For something that little bit more special this New Year's Eve, dine, drink and dance the night away at our black tie ball. Begin with a glass of bubbles on arrival, before dining on a sumptuous 4 course dinner, with live entertainment and a DJ to provide the perfect soundtrack to your night.

APPETISER

Squash & truffle velouté

STARTERS

Grilled **aubergine**, golden raisins, toasted almonds, feta, rocket & flat bread
Seared **Hereford rump carpaccio**, truffle dressing, watercress, crispy shallots & Parmesan

Pan-fried **lightly curried sea scallops**, cauliflower purée & tempura florets
Chez Mal tuna tartare cube, avocado & wasabi, pickled ginger, soy, lime dressing

MAINS

Hereford beef fillet, parsnip purée & crisps, tomato & tarragon jus
Pan-fried Scottish venison, savoy cabbage, celeriac, carrot & bitter chocolate sauce

Roast monk fish tail, creamed bacon & peas champ pomme purée
Pithivier of artichoke and goat's cheese, black truffle spinach & mushroom velouté

All served with garlic and thyme butter roasted Anya potatoes, maple glazed parsnips & Chantenay carrots, green beans

DESSERTS

Passion fruit tart, blackcurrant sorbet & passion fruit curd
Valrhona chocolate molten, mint choc chip ice cream
Tiramisu, espresso & Amaretto sponge, light coffee sabayon & almond biscotti

All prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill.
For allergy information please ask a member of staff before ordering. Menu is subject to change

NEW YEAR'S DAY/ BRUNCH

Welcome the new year in style with the most decadent of brunches. The perfect cure for a squiffy head; we've a Chef's Table with a selection to die for, a choice of divine brunch dishes and a glass of Prosecco for those who are ready to begin the celebrations all over again!

MONDAY 1ST JANUARY

£24.95

Price includes a glass of Prosecco and party favours.



FESTIVE/ BREAKS

TWO NIGHT/ CHRISTMAS STAY

Enjoy Christmas in luxury this year with our 2 night luxury break. Rate includes a bottle of Maison Champagne on arrival and the seasonal Prix Fixe Menu on Christmas Eve, a full breakfast on Christmas Day, our 3 course festive lunch on Christmas Day, plus our unlimited Boxing Day brunch.

For a two night stay **£395**

INTERLUDE/ BREAKS

Don't let travelling take the magic out of Christmas. Stay pampered with a 2 night mini break at Malmaison, including our seasonal Prix Fixe Menu on the first night and continental breakfast both mornings.

For a two night stay **£195**

TUESDAY 26TH DECEMBER TO **SATURDAY 30TH** DECEMBER

NEW YEAR/ STOP OVER

Give 2017 a stylish send off and welcome in 2018 at Malmaison, with a decadent stopover including a room, dinner in our brasserie with DJ and singer until the early hours and a full cooked breakfast the following morning.

For a two night stay **£379**

JANUARY/ RECOVERY BREAKS

Ease yourself back into January with our luxurious 2 night recovery breaks including our seasonal Fixed Price Menu on the first night and continental breakfast both mornings.

For a two night stay **£179**

All room package prices are based on two people sharing a standard room. Upgrade supplement are available on request. 1 night pricing available upon request. Some room rates vary by date and are subject to availability. Book early to avoid disappointment. See website for details.

DREAMING OF A LATE/ CHRISTMAS PARTY?

For those of you who are unable to party in December, why not celebrate with us in January. Enjoy all the trimmings with our **Celebrations Menu**, great offers and entertainment, whether you'd like a simple group celebration or a proper Christmas party with the whole shebang. We'll make sure that you don't miss out.

TUESDAY 2ND TO WEDNESDAY 31ST JANUARY

£39

Price includes three course dinner, plus a glass of fizz and half a bottle of wine each, in a private dining room.

THE PERFECT/ CHRISTMAS GIFT

Give them something different this Christmas. The Malmaison gift card or experience voucher is a city break, a memorable meal, a relaxing spa and much more. Valid at any of our 15 boutique hotels across major cities in England, Scotland and Northern Ireland.



Be on our list this Christmas

0151 363 3640

events.liverpool@malmaison.com

malmaison.com

A £10 deposit per person is required to secure your booking. The deposit is non-refundable and cannot be offset against any other products or services. All bookings are held provisionally for 7 days when any monies not received will be released back to the hotel for general resale. All final balances must be received no later than Friday 3rd November. All monies paid are non-refundable and cannot be offset against any other products or services. Menu choices will need to be completed 7 days prior. The celebrations menu in the brasserie is food only and does not include a disco. DJ will be played in the main bar for entertainment on weekends only. The brasserie is made up of small tables, maximum of 8 guests, therefore larger parties over this will be sat in a section of the brasserie on a variety of tables. Table sizes cannot be guaranteed and a table plan for the evening can be supplied on request once the evening is fully booked. All outstanding monies to be settled prior to arrival. Multiple cheques/credit cards are not acceptable – one organiser/cheque per party. 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 T&C's available at malmaison.com. All details are correct at the time of going to print.

Malmaison

malmaison.com