



**LET'S
GLOW
CRAZY**

**BOOK YOUR
CHRISTMAS**

AT

Mahmason



CHEZ MAL CELEBRATIONS

CELEBRATIONS MENU

Celebrate the season with a delicious festive fare perfect for gatherings with friends, family, or colleagues.

DINNER CELEBRATIONS FROM £45
WED 12 NOV – WED 24 DEC

STARTERS

CURRIED ROOT VEGETABLE SOUP parsnip, swede, carrot, coconut yoghurt (VGI)

CHICKEN, CONFIT DUCK, RED ONION MARMALADE TERRINE fig chutney, shallot, watercress, grilled sourdough toast

ROASTED MIXED BEETROOT whipped feta, spiced toasted seeds, nasturtium leaves (VGIA)

SALMON GRAVLAX pickled cucumber, crème fraîche, toasted brioche

MAINS

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

SLOW BRAISED BEEF CHEEK crispy shallots, sweet parsnip puree, salsa verde

ROAST COD, HERB CRUMB butterbean, tomato, red pepper, kale

CREAMY BUTTERNUT SQUASH GNOCCHI chestnut mushrooms, crematta, crispy sage (VGI)

All served with roast potatoes (VGI), maple glazed carrots and parsnips (V), braised red cabbage (VGI)

DESSERTS

CHRISTMAS PUDDING winter berries, vanilla custard

APPLE CRUMBLE TRIFLE spiced apple compote, custard, crème fraîche, sponge, oat crumble topping

VALRHONA DARK CHOCOLATE CRÉMEUX mulled wine poached pear, crème Chantilly (VGI)

CHEESE SELECTION artisan cheese, chutney, quince, crackers

[VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese.

The background of the entire page is a festive collage. It features several large, colorful tinsel reindeer in shades of blue, red, and gold. Interspersed among the reindeer are images of champagne glasses filled with a bubbly liquid, and a small, colorful geometric pattern in the bottom left corner. The overall theme is Christmas and celebration.

CELEBRATIONS PRIVATE DINING

For festive feasts behind closed doors, ideal for intimate dinners or big bashes.

WED 12 NOV – WED 24 DEC

CELEBRATE LIKE SANTA'S WATCHING

Includes: Room hire, 3 course Celebrations menu and Christmas crackers
FROM £50

CELEBRATE LIKE SANTA ISN'T WATCHING

Includes: Room hire, 3 course Celebrations menu,
glass of fizz, ½ bottle house wine, Christmas crackers and extra sparkle.
FROM £62

Pre-booking is essential. Minimum of 8 people.

THE NAUGHTY LIST

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 | £130

CHAMPAGNE

6 bottles of house Champagne | £380

PROSECCO

6 bottles of Prosecco | £210

BEER

24 bottles of mixed beer | £110
(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 £17 | 12 bottles at £30

Choose from Schweppes Lemonade 200ml, Franklin & Sons Raspberry or Elderflower Lemonade 275ml, Fever-Tree Ginger Beer 200ml, Fever-Tree Sicilian Lemonade or British Apple 275ml, Coca-Cola 330ml, fruit juices 175ml





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 Chez Mal.

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 a full cooked brekkie will keep you fuelled for the day.

27 DEC

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 NIGHT PACKAGE FROM £675 per room

3 NIGHT PACKAGE FROM £860 per room

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.



THE MAIN EVENT

CHRISTMAS DAY MENU

£135 ADULTS | £64.5 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

NIBBLES

WHITE CRAB MEAT TACO caviar

PLUM TOMATO TACO feta, avocado

STARTERS

SWEET POTATO, GINGER, COCONUT MILK SOUP lentils, kale (VGI)

LOCH DUART SALMON CRUDO fennel, dill, citrus, soy dressing

SEARED BEEF FILLET CARPACCIO, PARSNIP PUREE caper, pine nut dressing, grilled sourdough

WARM CROTTIN DE CHAVIGNOL, BEETROOT, GLAZED FIG
winter leaves, balsamic dressing (VGIA)

MAINS

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

DRY AGED BEEF FILLET thyme rosti, cavolo nero, black truffle, Maderia jus, salsa verde

ROAST SEA BASS FILLET sautéed chestnut mushrooms, gnocchi, pumpkin sauce

CREAMY LENTIL STUFFED SQUASH coriander, sesame, tahini sauce (VGI)

All served with roast potatoes (VGI), maple glazed carrots & parsnips (V),
braised red cabbage (VGI)

DESSERTS

PANETTONE BREAD, BUTTER PUDDING golden raisins, vanilla custard

VALRHONA DARK CHOCOLATE CRÉMEUX mulled wine poached pear,
crème Chantilly (VGI)

APPLE CRUMBLE TRIFLE spiced apple compote, custard, crème fraîche,
sponge, oat crumble topping

CHEESE SELECTION artisan cheese, chutney, quince, crackers

COFFEE & CHOCOLATE TRUFFLES (V)



LET'S
PARTY

NEW YEAR'S EVE

NEW YEAR'S EVE

Wave off 2025 in style and celebrate with dinner in Chez Mal from our à la carte menu and seasonal specials.

NEW YEAR'S EVE STOP OVER

Welcome in 2026 with a sumptuous stop over at Malmaison. Celebrate the New Year with dinner in Chez Mal from our à la carte menu, and start the year right with a full cooked brekkie the following morning.

WED 31 DEC | FROM £372 PER ROOM

Rates are based on 2 people sharing a standard bedroom.

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-2025

SMALL PRINT

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 Chez Mal 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 a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. 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. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Vegetarian and gluten free options available for our cream and afternoon teas. For further information on allergens please scan the QR code



Allergen
QR code



MALMAISON OXFORD

Oxford Castle | Oxford | OX1 1AY | 01865 689 944

EVENTS.OXFORD@MALMAISON.COM

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