



Season OF Style

**BOOK YOUR
CHRISTMAS**

AT

Malmaison

festive fill



WHAT'S ON THIS CHRISTMAS

Get ready to celebrate with style this Christmas at Malmaison. We've got something for every occasion and we can't wait to see you celebrate.

CELEBRATIONS MENU

Festive feasts are not just for Christmas day. Enjoy delish dishes with your friends, family and colleagues in the run up to the big day.

PRIVATE DINING

A little more private, a lot more festive. Ideal for intimate dinners or big bashes.

DRINKS PACKAGES

A little naughty never hurt! Add a few festive extras to your celebration.

CHRISTMAS STAY PACKAGES

A Christmas break to remember: Champagne, dinner on Christmas Eve, Christmas Day lunch and Boxing Day lunch. 2 & 3 Night packages available.

NEW YEAR'S EVE

Wave off 2026 in style and celebrate with dinner in Chez Mal from our à la carte menu and seasonal specials. Why not make it a stop over too?

THE PERFECT GIFT

The Malmaison gift card or experience vouchers can be used for a city break, a memorable meal and more.

Chez Mal

festive feast

CELEBRATIONS MENU

Festive feasting, flowing drinks and even better company, because every great gathering deserves a delicious centrepiece.

LUNCH & DINNER CELEBRATIONS FROM £54.95
WED 18 NOV – THUR 24 DEC

STARTERS

ROAST CELERIAC & APPLE SOUP spring onion, chive, truffle oil (VGI)

CONFIT DUCK, CHICKEN & SOUR CHERRY TERRINE fig chutney, winter leaves, grilled sourdough

ROASTED MARINATED BEETROOT whipped plant-based feta, spiced toasted seeds, fennel, dill oil (VGI)

TREACLE CURED SALMON kohlrabi remoulade, herb crème fraîche, rye bread

MAINS

BALLOTINE OF FREE-RANGE TURKEY prosciutto, sage & onion stuffing, anise carrot purée, cranberry compote, pig in blanket

SLOW BRAISED BEEF DAUBE fried onion ring, sweet parsnip purée, chimichurri

ROAST BLACK BREAM chunky puttanesca sauce, aubergine, Kalamata olives, capers, tomatoes, dill

ROOT VEGETABLE & CHESTNUT MUSHROOM PITHIVIER (VGI)
dried cranberry, pine nuts, gravy

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

DESSERTS

CHRISTMAS PUDDING winter berries, vanilla custard

BLACK FOREST TRIFLE chocolate mousse, black cherries, crème Chantilly (VGI)

VANILLA CHEESECAKE mulled wine poached pear & blackberries

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.



more intimate?



PRIVATE DINING

A little more private, a lot more festive.
Ideal for intimate dinners or big bashes.

WED 18 NOV – THUR 24 DEC

CELEBRATE LIKE SANTA'S WATCHING

Includes: Room hire, 3 course Celebrations menu and Christmas crackers.

FROM £69.95

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 £89.95

Pre-booking is essential. Minimum of 8 people.



festive picky bits

Festive feasting for a festive crowd. Enjoy a selection of tasty bites to keep the party going.

PACKAGES FROM £35pp

Pre-booking is essential. Minimum of 20 people.

TURKEY KATSU SKEWERS curry sauce

ROASTED SCALLOP & SPANISH PIGS IN BLANKET SKEWER chilli honey

FALAFEL SLIDERS sweet chilli, dill mayonnaise (VGI)

SIRLOIN STEAK & ONION SKEWERS chimichurri rub

CRISPY BUTTERMILK FRIED CHICKEN THIGH hot honey, ranch dressing

ROOT VEGETABLE & CHESTNUT MUSHROOM PITHIVIER (VGI)

VEGETARIAN HAGGIS BONBON truffle mayonnaise (V)

TRUFFLE & PARMESAN ROASTIES



the naughty list



DRINKS PACKAGES

A little naughty never hurt! Add a few festive extras to your celebration. Pre-orders must be placed at least two weeks ahead to secure pricing.

WINE

6 bottles of Maison Blanc, Rouge or Rosé or mixed | £140

CHAMPAGNE

6 bottles of house Champagne | £390

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 £19 | 12 bottles at £35
Choose from Schweppes Lemonade 200ml, Fever-Tree Ginger Beer 200ml, Fever-Tree Sicilian Lemonade or Sparkling Elderflower 275ml, Coca-Cola 330ml, fruit juices 175ml

DRINKS VOUCHERS | £6

Options:

House spirit & mixer

Bottle of beer or cider

175ml Maison Blanc, Rouge or Rosé

Soft drink



let's party



NEW YEAR'S EVE

Wave off 2026 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 2027 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.

THURSDAY 31 DEC | FROM £466 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-2026



SMALL PRINT

The celebrations menu in Chez Mal is food only, no entertainment will be provided. All final payments required 14 days prior. Multiple forms of payment will not be accepted – one payment per party. All our prices include VAT at the prevailing rate. A discretionary service charge of 15% 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.



MALMAISON LONDON

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EVENTS.LONDON@MALMAISON.COM

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