

Celebrations

Menu

To Start

Celeriac, truffle & apple soup

Winter leaf salad, barrel aged feta, clementine, fennel & pomegranate

Smoked ham hock & dried cranberry roulade, watercress, apple & shallot salad & sweet English mustard dressing

Asian cured salmon, pickled vegetables, red chilli, spring onion & coriander

Entrées

Ballotine of free range turkey, prosciutto, sage & onion stuffing, bread sauce & cranberry compote

Daube of beef, roast parsnip purée, glazed shallot & onion ring

Pan-fried seabass, sautéed mushrooms, gnocchi & roast squash sauce

Beet Wellington, roast beetroot, mushroom duxelles, vegan pastry & jus

All served with roast potatoes, braised red cabbage with apple & sultanas, maple roasted baby parsnips, sliced buttered sprouts & winter greens

Desserts

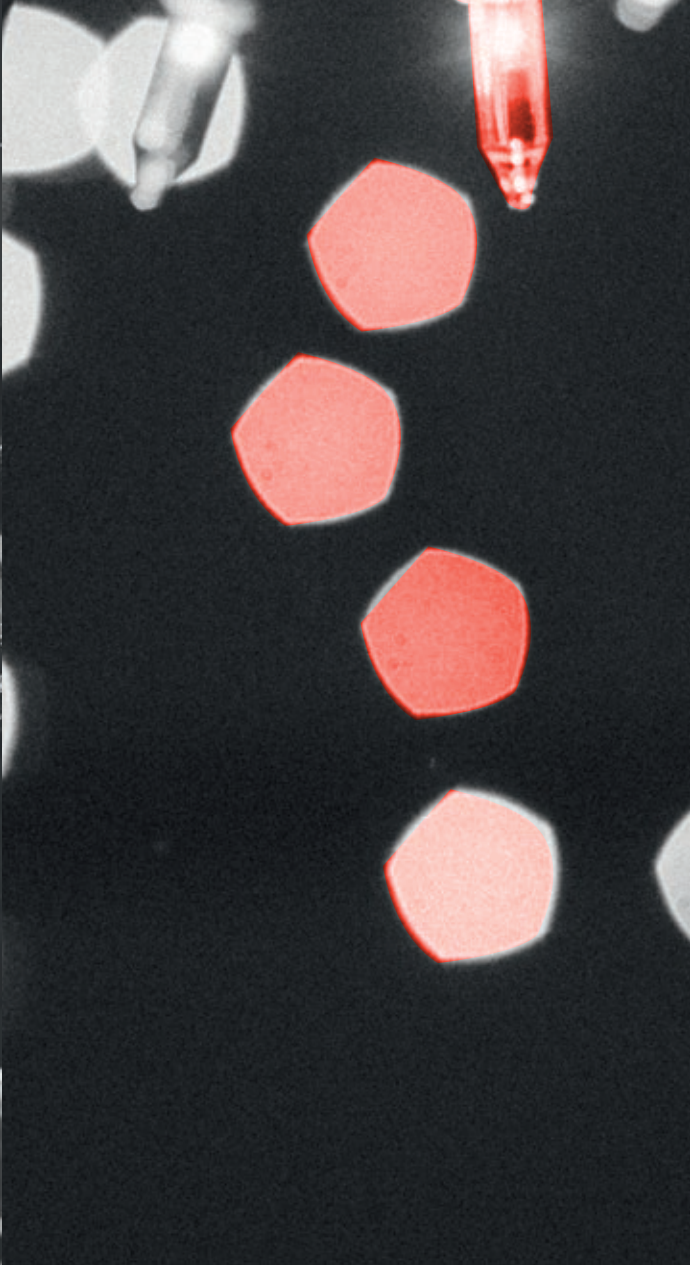
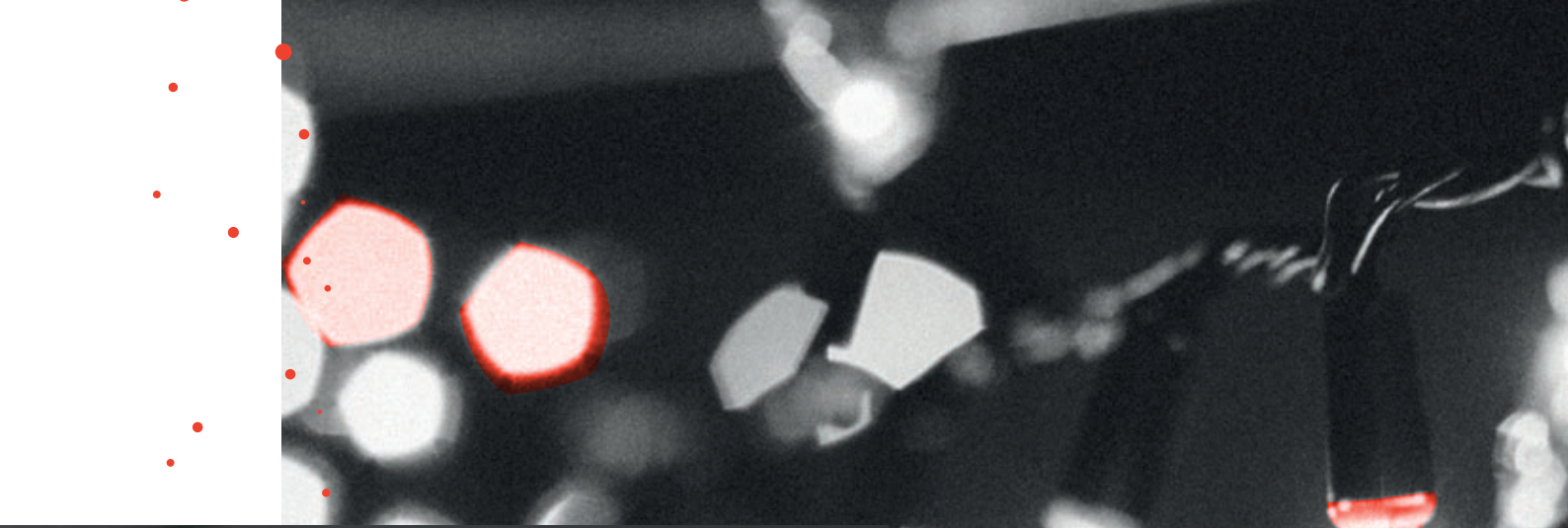
Chez Mal sticky toffee Christmas pudding, caramel custard

Festive tiramisu, panettone, amaretto & mascarpone cream

Dark chocolate & cherry torte, crème fraîche

"Le Fromage" a selection of artisan cheeses, chutney, celery, quince, crackers & Peter's Yard crispbreads

All our prices include VAT at the prevailing rate. A discretionary service charge of 10% will be added to your bill. For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments.



Mabmaison