

# Booking Form

£50 deposit per booking. Complete and return this brochure with the menu choices, number of guests and final payment before 25th November 2022.

Name/Company: .....

Contact Number: .....

E-mail: .....

Reservation Date & Time: .....

## Attending For:

Festive Lunch  Festive Dinner  Christmas Day  Party

Nights

Number of Guests: .....

Any Special Dietary Requirements: .....

# Menu Choices

Please use the dotted line to state number of servings

## Christmas Festive Menu

### Starters

- Roast parsnip & apple soup .....
- Red onion tarte tatin .....
- Grapefruit cured salmon .....
- Chicken liver parfait .....

### Mains

- Roast breast of turkey .....
- Slow cooked belly of pork .....
- Roast seabass fillets .....
- Nut roast .....

### Desserts

- Traditional Christmas pudding .....
- Caramelised pear & apple crumble .....
- Dark chocolate mousse .....
- English cheese board .....

## Christmas Day Menu

### Starters

- Curried butternut squash soup .....
- Duck liver parfait .....
- Goat's cheese soufflé .....
- Sauteed scallops & pork belly .....

### Mains

- Roast breast of turkey .....
- Roast Herefordshire beef .....
- Pan fried halibut fillet .....
- Mushroom & stilton pithivier .....

### Desserts

- Traditional Christmas pudding .....
- Poached pears .....
- Dark chocolate fondant .....
- Mango panna cotta .....

Signature: .....

## To make a reservation please contact

Phone: 01684561837

Email: [reservations@mulberrytrees.co](mailto:reservations@mulberrytrees.co)

50 Belle Vue Terrace, Great Malvern,

Worcestershire, WR14 4PZ

[www.mulberrytrees.co](http://www.mulberrytrees.co)

## Terms and Conditions

Please check availability by phoning us on 01684 561837. A non-refundable deposit of £50 is required per booking, to secure your booking with approximate number of attendees. All menu selections are to be chosen and paid in full by Friday 25th November 2022. The deposit and pre-payment are non-refundable and non-transferable.

## Cancellations

Any cancellation must be forwarded by recorded delivery. The hotel is entitled to retain your deposit and pre-payment in full. If your booking is not confirmed by 25th November 2022, the hotel reserves the right to release your booking.



Mulberry  
Tree  
RESTAURANT & BAR

# Christmas 2022



# Christmas Festive Menu

Available between **1st & 23rd December**  
2 courses £26.00 | 3 courses £32.00  
Lunch 12pm - 2.30pm | Dinner 6pm - 8.30pm

## To Start

### Roast parsnip & apple soup GFA | VEA

Parsnip crisp, home-made bread

### Red onion tarte tatin N | V

Beetroot, rocket pesto

### Grapefruit cured salmon GF | LF

Pickled cucumber & dill, watercress, salmon caviar

### Chicken liver parfait GFA

Granary toast, cranberry relish

## Mains

### Roast breast of turkey GFA

Cranberry stuffing, pigs in bacon, roast potatoes, honey roasted carrots & parsnips, turkey gravy

### Slow cooked belly of pork GF

Wholegrain mustard mash potato, savoy cabbage, apple purée, red wine jus

### Roast seabass fillets GF

Bubble & squeak, spinach, white wine & chive sauce

### Nut roast GF | VE | N

Roast butternut squash, green beans, onion purée, sage

All the above served with mulled wine braised red cabbage and shaved Brussel sprouts with chestnuts

## Desserts

### Traditional Christmas pudding N

Vanilla bean custard, almond & amaretto ice-cream

### Caramelised pear & apple crumble GF | VE

Vanilla ice cream

### Dark chocolate mousse GF

Cherry sorbet, white chocolate crumble

### English cheese board GFA

Festive apple & cranberry chutney, crackers, celery

## To finish

Tea or coffee & mince pie

**Allergens** Any dish marked with a V is suitable for vegetarians, VE is vegan, VEA is vegan if amended, GF is gluten free, GFA is gluten free if amended, N means this dish contains nuts. Please also be aware that we also have allergen sheets so don't be afraid to ask us.

# CELEBRATE CHRISTMAS 2022

at **The Mulberry Tree Restaurant & The Mount Pleasant Hotel**

Join us this December for an exquisite culinary experience in a celebratory atmosphere.



## CHRISTMAS PARTY NIGHTS

You have waited all year,  
so let's get this party started!

Parties available on Friday 2nd, 9th, 16th & 23rd Dec

Party starts at 7.00pm | Food served at 8.15pm | £45pp

Choose 3 delicious courses from the Christmas festive menu!

Function room available for private Christmas parties  
throughout December 2022



## BOOK A 3 NIGHT FESTIVE STAY!

You'll love Christmas with us at the Mount Pleasant Hotel. It's a magical time to celebrate with friends and family. We warmly welcome you to the heart of picturesque Great Malvern between 24th-27th December for a relaxing and joyous stay.

What's included:

**Christmas Eve:** Enjoy a welcome bottle of chilled Prosecco on ice in your room on arrival alongside some decadent homemade mince pies. Enjoy a delicious 3 course evening meal.

**Christmas Day\*:** Enjoy a full English breakfast to start your day and relax before joining us at 12:30pm for a sumptuous 6 course festive lunch.

**Boxing Day:** Enjoy a hearty full English breakfast to start your day. In the afternoon, indulge in our festive royal afternoon tea. And in the evening, enjoy a delicious 3 course dinner.

**Bookings:** Call us on (0)1684 561837 or book online at [www.mountpleasanthotel.co.uk](http://www.mountpleasanthotel.co.uk) by selecting 'festive package'. \* We require a pre order for Christmas day lunch.

**Deluxe double room** £847.50 for 2 people | £603.25 for single occupancy

**Standard double / family room** £1066.25 for 3 people | £807.50 for 2 people | £573.25 for single occupancy

# Christmas Day 2022

6 course menu £110 | Children under 12: £69  
Arancini and glass of Prosecco on arrival | 12.00pm

## To Start

### Curried butternut squash, coriander & coconut soup V | VEA | GFA

Red onion bhaji, fresh bread & butter

### Duck liver parfait

Bramley apple compote, pickled blackberries, pumpkin seed brittle, toasted brioche

### Twice baked goat's cheese soufflé V | N

Textures of beetroot, hazlenuts, watercress, balsamic

### Sauteed scallops & pork belly GF

Cauliflower purée, crackling, red wine jus

## Mains

### Roast breast of turkey GFA

Cranberry stuffing, pigs in bacon, garlic & thyme roast potatoes, turkey gravy

### Rare roast Herefordshire beef

Yorkshire pudding, braised brisket bon-bon, roast potatoes, watercress, red wine gravy

### Pan fried halibut fillet GF

King prawn, confit garlic mash potato, pak choi, shrimp & chive cream sauce

### Mushroom, thyme & Stilton pithivier VEA

Wilted spinach, mushroom purée

All the above served with mulled wine braised red cabbage, sauteed Brussel sprouts & honey roast carrots & parsnips

## Desserts

### Traditional Christmas pudding N

Vanilla bean custard, almond & amaretto ice-cream

### Poached pears GF | VE | LF | N

Hazelnut crumble, honeycomb ice-cream, winter berry compote

### Dark chocolate fondant

Pistachio ice-cream, cherries

### Mango panna cotta GF

Coconut sorbet, passion fruit curd, roast pineapple

## For the table: British cheese board GFA

Festive apple & cranberry chutney, crackers, celery

## To finish

Tea or coffee & mince pie