

Booking Form

£50 deposit per booking. Complete and return this brochure with the menu choices, number of guests and final payment before 24th November 2023.

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:

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Menu Choices

Please use the dotted line to state number of servings

Christmas Festive Menu

Starters

- Sweet Potato, Parsnip & Apple Soup
- Wild Garlic & Mushroom Pate
- Ham Hock Terrine
- Smoked Haddock & Crab Cakes

Mains

- Roast Breast of Turkey
- Roast Salmon Fillet
- Slow Cooked Lamb Shank
- Chestnut Roast

Desserts

- Traditional Christmas Pudding
- Dark Chocolate & Orange Tart
- English Cheese Board
- Banana Meringue

Christmas Day Menu (Lunch)

Starters

- Keralan Cauliflower Soup
- Chicken & Ham Hock Terrine
- Roasted Shallot Tarte Tatin
- Gin Cured Salmon

Mains

- Roast Crown of Turkey
- Slow Cooked Blade of Beef
- Fillet of Cornish Hake
- Chargrilled King Oyster Mushroom

Desserts

- Traditional Christmas Pudding
- Chocolate, Orange & Cranberry Tart
- Prosecco Poached Pear
- English Cheese Board

Festive Hot Fork Buffet

If you are booking one of our Christmas party nights, your group will receive a hot fork buffet - please see the reverse to find out what's included.

Signature:

To make a reservation:

Phone: 01684561837

Email: reservations@mulberrytrees.co
50 Belle Vue Terrace, Great Malvern,
Worcestershire, WR14 4PZ
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 24th November 2023 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 24th November 2023, the hotel reserves the right to release your booking.



Mulberry
Tree
RESTAURANT & BAR

Christmas 2023



Christmas Festive Menu

Available between 4th - 22nd December
Lunch 12:00 - 14:30 | Dinner 18:00 - 20:30
2 courses £26.00 | 3 courses £32.00 (Crackers included)
Children under 12: 2 courses £13.00 | 3 courses £16.00

To Start

Sweet Potato, Parsnip & Apple Soup GFA | VEA
Sweet potato & parsnip crisp, homemade bread

Wild Garlic & Mushroom Paté GFA | VE
Cucumber & dill salad, melba toast, watercress

Ham Hock Terrine GFA
Piccalilli purée, pickled vegetables, toasted ciabatta

Smoked Haddock & Crab Cakes
Pickled cucumber & dill salad, watercress, lemon mayonnaise

Mains

Roast Breast of Turkey GFA
Cranberry & sage stuffing, pigs in bacon, roast potatoes, turkey gravy

Roast Salmon Fillet GF
Lemon & herb potato rosti, sea vegetables, roast tomato sauce

Slow Cooked Lamb Shank GF
Crushed new potatoes, sautéed greens, mint purée, red wine jus

Chestnut Roast N | GF | VE
Lentil nut roast, butternut squash purée, sautéed greens

All served with festive braised red cabbage, brussel's sprouts & honey roast carrots and parsnips

Desserts

Traditional Christmas Pudding N | GFA | VEA
Traditional brandy cream sauce

Dark Chocolate & Orange Tart
Orange sorbet, candied orange, chocolate sauce

English Cheese Board GFA
Red onion marmalade, crackers, celery

Banana Meringue GF | N
Toasted flaked almonds layered with fresh cream & meringue

To finish - Tea or coffee & mince pie

CELEBRATE CHRISTMAS 2023

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

Enjoy a night filled with great food, drink, music & laughter - the perfect recipe for a celebration!

Friday 8th December:

Comedy Hypnotist with Tom Pierre, DJ and festive buffet

Saturday 9th December:

All About 80's tribute act and festive buffet

Friday 15th December:

Queen tribute act and festive buffet

Saturday 16th December:

Betty Bangs drag act and festive buffet

£34.95 per person



Festive Hot Fork Buffet

Selection of Breads GFA
Pulled Turkey GF | LF
Plant & Cranberry Festive Patty VE | GF | LF
Pigs in Blankets LF
Sage & Apple Stuffing Balls VE | LF
Pork Cranberry & Sage Sausage Roll LF
Onion Bhajis GF | VE | LF
Seasoned Wedges GF | VE | LF
Selection of Salads VE | LF

Croque En Bouche

Arrive at 19:30 for the festive buffet.

For more details about all of our events please visit our website: www.mountpleasanthotel.co.uk or see our Eventbrite page.

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 be aware that we also have allergen sheets so don't be afraid to ask us.

Christmas Day Menu

5 course menu £99.95 | Children under 12: £59.95
Canapés and glass of Prosecco on arrival at 12:00

To Start

Keralan Cauliflower Soup V | VEA | GFA Brussel sprout pakora, coriander oil

Smoked Chicken & Ham Hock Terrine GFA Bramley apple & sage chutney, pickled vegetables, toasted brioche

Roasted Shallot & Armagnac Tarte Tatin VE Crisp puff pastry topped with roasted shallots, red wine & armagnac, served with sun blushed tomato sauce & balsamic glaze

Gin Cured Salmon Gin, juniper & lemon infused smoked salmon, served with pickled red onion, lemon mayonnaise, balsamic glaze, and ciabatta

Mains

Roast Crown of Turkey GFA Cranberry & sage stuffing, pigs in bacon, roast potatoes, turkey gravy

Slow Cooked Blade of Beef GFA Yorkshire pudding, onion purée, roast potatoes, red wine gravy

Fillet Of Cornish Hake River fowey mussels, lobster sauce, sea vegetables, saffron sauté potatoes

Chargrilled King Oyster Mushroom GF | VE Smoked sweetcorn purée, roasted peppers, green beans, sunblase tomato and a rich gravy

All served with festive braised red cabbage, brussel's sprouts & honey roast carrots and parsnips

Desserts

Traditional Christmas Pudding N | VEA | GFA
Traditional brandy cream sauce

Chocolate, Orange & Cranberry Tart Clotted cream & fruit coulis

Prosecco Poached Pear GF | VEA Whipped vanilla cheesecake, blackberry sorbet, honeycomb

English Cheese Board GFA Festive chutney, crackers, celery

To finish - Tea or coffee & mince pie