

CHRISTMAS DAY 2016

A glass of prosecco & hors d'oeuvres on arrival

Parsnip veloute (v), parsnip crisps & crème fraîche

Confit pig cheek, fig & chestnut chutney, watercress,
honey & mustard dressing

Duck carpaccio,
caper dressing, fennel & sesame seed salad

Pan fried scallops,
pancetta lardons, crushed peas, vanilla & orange dressing

Goats' cheese mousse (v),
poached apple, candied walnuts, sweet & sour beetroot

Worcestershire turkey gallantine, with cranberry stuffing,
roast potatoes & sautéed sprouts

Fillet of Herefordshire beef,
creamy wild mushrooms, sweet potato purée,
garlic butter & watercress

Rolled shoulder of Welsh lamb,
wrapped in Parma ham, with fondant potato,
caramelised onion purée & mint jus

Lemon & thyme steamed hake,
lemon crushed potatoes, shellfish bisque

Sundried tomato and basil polenta (v)
pickled mushrooms & baked tomato sauce

All main courses are accompanied by seasonal vegetables

Ultimate Kendal Christmas pudding,
brandy butter sauce

Cherry & almond frangipane,
toasted almonds, orange sorbet

Salted caramel mousse,
honeycombe & whiskey cream

Chef's cheese selection
(Stilton, Smoked Applewood & Cranberry Wenslydale)
Homemade apple & date chutney, grapes, celery & biscuits

To finish, freshly ground coffee & truffles

£77.50 per person

Children under the age of 12 - £45.00

Children under the age of 2 (High chair recommended) - £29.00

For all parties a non-refundable deposit of £10.00 per person is required to secure your booking. Full payment & all menu choices are required by the 1st December.

Please contact reception on 01684 540690 for a pre-order form.

BOXING DAY

Served from 12.00pm – 9.00pm.

NEW YEAR'S EVE

Served from 12.00pm - 3.30pm and 6.00pm - 9.30pm

NEW YEAR'S DAY

Served from 12.00pm – 9.00pm.

Booking is essential, we strongly recommend you telephone ahead to check availability to avoid disappointment.

We do ask that you arrive promptly; your table will only be held for a maximum of 15 minutes.

Contact us on 01684 540690.

TERMS AND CONDITIONS.

Cancellations

We reserve the right to cancel any events if the hotel is unable to go ahead with the function due to circumstances beyond our control (e.g. fire, flood, etc). In such circumstances we shall refund any payments in full but will not be under any obligation to provide you with any further compensation. The hotel reserves the right to amend any menus, packages, etc. as detailed in this brochure and provide a suitable alternative if items or services are unavailable at the hotel.

Conditions

All prices are inclusive of VAT at 20% with gratuities at your discretion. All bookings are subject to availability.

CHRISTMAS & NEW YEAR CELEBRATIONS 2016



**THE MALVERN HILLS
HOTEL & RESTAURANTS**

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FESTIVE RESTAURANT MENU

Available from Friday 25th November 2016 until 2nd January 2017, excluding 25th December 2016. (Our Oak Lounge Bar Menu & Daily Specials Board also available).

Food served all day from 12.00pm until 9.00pm.

STARTERS

Spicy parsnip & pear soup,
parsnip crisps & home-baked bread (v)
£5.50

Winter minestrone soup,
pesto croutes & home-baked bread
£5.50

Ham hock terrine,
winter piccalilli & toasted bread
£7.00

Breaded smoked haddock fishcake,
winter relish
£6.50

Baked figs with goats' cheese & pine nuts (v)
£7.00

Wild mushroom & tarragon pate,
cranberry chutney & olive oil croutons (v)
£6.50

MAIN COURSES

Slow roast crown of Worcestershire turkey,
with sausagemeat, cranberry & chestnut stuffing,
roast potatoes, honey roasted parsnips &
seasonal vegetables
£13.50

Pan-fried duck breast, with blackcurrant & cassis sauce,
fondant potato & bok choy
£16.00

Lamb tagine with apricot & toasted almonds,
quinoa & green beans
£16.00

Roast chicken breast,
rustic dauphinoise potatoes,
caramelised onion & mushroom sauce, wilted greens
£14.00

Pan-fried calves' liver,
dry cured bacon & sticky onion relish, sweet potato mash,
Madeira sauce & seasonal vegetables
£14.50

Seared hake with red chilli & lemon butter,
crushed herby new potatoes & sautéed kale
£16.50

Butternut squash, red onion & sage lasagne,
with sage & walnut pesto, garlic ciabatta (v)
£13.00

Winter vegetables,
tomato & puy lentil casserole
with herb crusted field mushrooms (v)
£13.00

DESSERTS

Ultimate Kendal Christmas pudding, brandy sauce
£6.00

Chocolate panattone
bread & butter pudding, custard
£6.00

Orange parfait crumble, chocolate sauce,
crystallized chocolate
£6.00

Vanilla crème brûlée, hazelnut shortbread
£6.00

Spiced berry Eton mess & white chocolate sauce
£6.00

Chef's cheese terrine
(mature cheddar, stilton, double Gloucester & brie),
homemade apple & date chutney,
grapes, celery & biscuits
£7.00

FOR PARTIES OF 12 PLUS A PRE-ORDER IS REQUIRED

Please contact reception on 01684 540690
or email on mail@malvernhillshotel.co.uk no
less than 10 days prior to the date of your
booking with your groups pre-order.