

New Year's Eve

Served from 6pm – 9.30pm

Butternut Squash and Sweet Potato Velouté (v)
finished with a nutmeg cream

Local Game Terrine
fruit chutney, grilled ciabatta

Smoked Chicken Breast on a lightly Curried Carrot Salad
crispy pancetta strips, mango and coriander salsa

Trio of Shellfish

chive and lemon potato salad, garnished with micro salad leaves
(tempura battered oyster, crab rillette, honey and lime glazed crevette)

Baked Brie Parcel (v)
caramelised onions and apples, watercress salad

Fillet of Herefordshire Beef (Medium/Rare)
topped with spinach and mushroom Wellington,
dauphinoise potatoes, tenderstem broccoli,
wild mushroom and tarragon jus

Roast Rack of Welsh Lamb
mustard, parsley and pistachio crust, minted pea puree,
boulangerie potatoes, rosemary and redcurrant jus

Baked Hake Fillet on a bed of Julienne Vegetables
with a mussel and saffron broth

Chestnut and Shallot Tarte Tatin (v)
mushroom and Madeira sauce, accompanied by a rocket salad

All main courses are served with seasonal vegetables

Spiced Fruit Panettone Bread and Butter Pudding
custard

Belgian Chocolate Tart
crème anglaise, fresh berries

Gin and Orange Marmalade Crème Brûlée
chocolate chip cookie

Chef's Cheese Selection
Stilton, smoked Applewood and cranberry Wensleydale,
apple and date chutney, grapes, celery and biscuits

Freshly Ground Coffee and Mints

Adults
£50.00PP

Children
£32.00PP
(aged 12 and under)

BOXING DAY 26TH DEC

Served from 12pm – 9pm

NEW YEAR'S EVE DAY 31ST DEC

Served from 12pm – 3.30pm

NEW YEAR'S EVE 31ST DEC

Details of our 3 course New Year's Eve
Celebrations menu can be found over the page

Served from 6pm – 9.30pm

NEW YEAR'S DAY 1ST JAN

Served from 12pm – 9pm

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.

Deposits are not required in advance on the above dates.

For parties of 10 plus, a pre-order is required.
Please contact reception on 01684 540690 or email us on mail@malvernhillshotel.co.uk no less than 10 days prior to the date of your booking with your group's pre-order.

Malvern Hills Hotel
Wynds Point, Malvern,
Worcestershire, WR13 6DW

Tel: 01684 540690

Email: mail@malvernhillshotel.co.uk

www.malvernhillshotel.co.uk

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.

If you cancel your confirmed reservation any monies paid will be retained by the hotel unless the booking is re-sold for the same value, without the hotel incurring additional costs. Our cancellation policy will be enforced whatever the circumstances of the cancellation. Cancellation charges cannot be offset against other items or services provided by 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 at

Malvern Hills
Hotel & Restaurants



www.malvernhillshotel.co.uk

Tel: 01684 540690 Email: mail@malvernhillshotel.co.uk

BOOKING FORM 2020

Names	Soup	Chicken Liver Pâté	Crayfish and Crab Tian	Goats' Cheese	Mushroom	Turkey	Beef	Pork	Seabass	Bean Stack	Christmas Pudding	Chocolate Brownie	Lemon Posset	Profiteroles	Cheese Selection

Date of Party _____ Time _____

No. in Party Adults _____ Children _____

Contact Name _____

Business Name (if applicable) _____

Address _____

_____ Postcode _____

Phone _____

Email _____

FOR OFFICE USE ONLY

Amount Deposit Paid _____ Date Deposit Received _____

Christmas Fayre

Available from Friday 27th November – Thursday 24th December

- Curried Lentil, Parsnip and Apple Soup with Cumin Croutons (v)
home-baked granary bread
- Chicken Liver and Brandy Pâté
toasted wholemeal bread, red onion marmalade
- Crayfish and Crab Tian
pickled cucumber ribbons, citrus crème fraîche, grilled ciabatta
- Goats' Cheese, Walnut and Cranberry Filo Parcel (v)
rocket and red onion dressing
- Flat Cap Mushroom, filled with
Sun-dried Tomatoes and Spinach (v)
parsley and lemon drizzle
- Free-range Worcestershire Turkey
kilted sausage, cranberry and chestnut terrine,
roast potatoes, glazed parsnips and carrots
- Braised Herefordshire Blade of Beef
horseradish mashed potato, wilted pak choi,
red wine and wild mushroom jus
- Roasted Pork Fillet
on a spring onion rosti, glazed apples,
white wine and chervil cream sauce
- Grilled Seabass Fillet
saffron and dill potatoes, pesto-scented
stir-fried vegetables, balsamic reduction
- Mixed Bean and Herb Stack (v)
with chargrilled peppers and a tomato and basil sauce
All main courses are served with seasonal vegetables
- Traditional Christmas Pudding
warm brandy sauce
- Warm Belgian Chocolate Brownie
vanilla ice cream
- Lemon Posset
ginger shortbread fingers
- Profiteroles
filled with a salted caramel and milk chocolate cream, fresh strawberries
- Chef's Cheese Selection
Stilton, smoked Applewood and cranberry Wensleydale,
apple and date chutney, grapes, celery and biscuits

Freshly Ground Coffee and Mints

Adults **£31.00PP** Children **£17.50PP**
(aged 12 and under)

For all parties, a non-refundable deposit of £10 per person/per head is required to secure your booking. All pre-orders are required no less than 10 days prior to the date of your booking. Please see attached pre-order form.

Christmas Day

A Glass of Prosecco and Hors d'Oeuvres on arrival

- Butternut Squash and Sweet Potato Velouté (v)
finished with a nutmeg cream
- Local Game Terrine
fruit chutney, grilled ciabatta
- Smoked Chicken Breast on a lightly Curried Carrot Salad
crispy pancetta strips, mango and coriander salsa
- Trio of Shellfish
chive and lemon potato salad, garnished with micro salad leaves
(tempura battered oyster, crab rillette, honey and lime glazed crevette)
- Baked Brie Parcel (v)
caramelised onions and apples, watercress salad
- Free-Range Worcestershire Turkey
kilted sausage, cranberry and chestnut terrine,
roast potatoes, glazed parsnips and carrots
- Fillet of Herefordshire Beef (Medium/Rare)
topped with spinach and mushroom Wellington,
dauphinoise potatoes, tenderstem broccoli,
wild mushroom and tarragon jus
- Roast Rack of Welsh Lamb
mustard, parsley and pistachio crust, minted pea puree,
boulangerie potatoes, rosemary and redcurrant jus
- Baked Hake Fillet on a bed of Julienne Vegetables
with a mussel and saffron broth
- Chestnut and Shallot Tarte Tatin (v)
mushroom and Madeira sauce, accompanied by a rocket salad
All main courses are served with seasonal vegetables
- Traditional Christmas Pudding
warm brandy sauce
- Spiced Fruit Panettone Bread and Butter Pudding
custard
- Belgian Chocolate Tart
crème anglaise, fresh berries
- Gin and Orange Marmalade Crème Brûlée
chocolate chip cookie
- Chef's Cheese Selection
Stilton, smoked Applewood and cranberry Wensleydale,
apple and date chutney, grapes, celery and biscuits

Freshly Ground Coffee and Homemade Truffles

Adults **£97.50PP** Children **£51.50PP** Highchair **£21.50PP**
(aged 12 and under) (aged 2 and under)

For all parties, a non-refundable deposit of £10 per person is required to secure your booking. Full payment and menu choices are required by the 1st December. Please contact reception on 01684 540690 to secure your table and to receive a pre-order form.