

BOOKING FORM

Just £50 deposit per booking

Complete and return this leaflet with the menu choices, number of guests and final payment by 1st December 2019.

Name/Company:

Contact Number:

E-mail:

Date required: Time:

Lunch Dinner Number of guests

Any special dietary requirements:

MENU CHOICES

Please fill in the numbers of each option required

Christmas Festive Menu

Starters

- Mulled wine poached pear
- Wye Valley smoked salmon
- Ham hock & cranberry terrine

Mains

- Roast turkey breast
- Pan fried gilt head bream
- Butternut squash falafels

Desserts

- Christmas pudding
- Dark chocolate tart
- Selection of English cheeses

Christmas Day Menu

Starters

- Twice baked cheese soufflé
- Spiced cauliflower soup
- Crab, crayfish & cucumber tian
- Confit duck terrine

Mains

- Roasted turkey breast
- Slow cooked blade or beef
- Pan fried cod fillet
- Butternut squash risotto

Desserts

- Home-made Christmas pudding
- Triple chocolate
- Blackcurrant & wine jelly
- Selection of English cheeses

Please tick the relevant boxes below:

- Festive menu
- Christmas party nights
- Christmas day
- Christmas Sparkles
- Mistletoe Beer & Wine
- Santa's Hamper
- Christmas Spirits

Signature:



Mulberry
Tree
RESTAURANT & BAR

To make a reservation please contact

Phone: 01684561837

Email: reservations@mulberrytree.co

Belle Vue Terrace, Great Malvern, Worcestershire, WR14 4PZ

www.mulberrytree.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 and drinks offers are to be paid in full by 1st December 2019.

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 1st December 2019, the hotel reserves the right to release your booking.



Mulberry
Tree
RESTAURANT & BAR

*Christmas
2019*

CHRISTMAS FESTIVE MENU

Available between 1st & 23rd December
Served from 12pm till 2.30pm and 5pm till 8.30pm

Two courses £20
Three courses £26
£13 per child under 12 years

Starters

Mulled wine poached pear
Stilton cream, caramelised walnuts, rocket (V, N, GF, VEA)

Wye Valley smoked salmon
Crayfish salad, Marie Rose sauce,
cucumber ribbons, gem lettuce (GF)

Ham hock and cranberry terrine
Cranberry & apricot chutney,
toasted rosemary & cranberry bread, pickled radish (LF)

Mains

Locally sourced roast turkey breast
Sage & pork stuffing, pigs in bacon, roast potatoes,
green beans, chantenay carrots, sprouts, roast turkey gravy
(GFA, LF)

Pan fried gilt head bream
Creamed leeks & tarragon, mash potato,
sautéed mushrooms (GF)

Butternut squash falafels
Roasted squash, chestnuts, sage crisps,
parmesan shavings, truffle oil (GF, N, VEA)

Desserts

Home-made Christmas pudding
Warm brandy sauce, vanilla biscuit,
praline ice-cream (N, GFA)

Dark chocolate tart
Chocolate orange ice-cream,
white chocolate crumble, orange reduction

Selection of English cheeses
Home-made festive chutney, crackers, celery & fruit (GFA)

All course options finish with tea, coffee and mince pies

GF gluten free, VE vegan, V vegetarian, LF lactose free,
LFA lactose free available, GFA gluten free available, N nuts
VEA Vegan available

CELEBRATE CHRISTMAS 2019

Sparkle this Christmas
with Mulberry Tree

Celebratory atmosphere and exquisite culinary
experience in an elegant setting. Mulberry Tree
welcomes you this December.

Christmas Party Nights
£29 per person

You have waited all year, so lets get this party started!
We have party nights on Friday 6th, Saturday 7th,
Thursday 12th, Friday, 13th, Thursday 19th, Friday 20th,
and Saturday 21st December.
Starts at 7.00pm

You can book our resident DJ
for a private Christmas party for £300

Planning a Private Party with Us?
Why go home?

Guests wishing to stay over after the party can enjoy a
special rate of £40 per person (room only).
Please contact us directly to get this promotion.

Hello, Santa, can I have some more . . .

Christmas Sparkles
5 bottles of Peroni
1 bottle of wine
(red, white or rose)
1 large bottle of water
(still or sparkling)
£35

Santa's Hamper
3 bottles of Prosecco
20 bottles of Peroni
6 bottles of wine
(red, white or rose)
4 large bottles of water
(still or sparkling)
£230

Mistletoe Beer & Wine
10 bottles of Peroni
3 bottles of wine
(red, white or rose)
2 large bottles of water
(still or sparkling)
£85

Christmas Spirits
1 bottle of 70cl vodka,
rum, whisky or gin
15 bottles of Fevertree light
or regular tonic, Coca Cola
or Diet Coke.
£95

CHRISTMAS DAY MENU

£80 per person for six courses
£60 per child under 12 years
Arrive 12.30pm for 1pm service

Canapés & Bucks Fizz on arrival

Starters

Twice baked cheese soufflé
Mulled wine jelly, roast pear, walnuts, watercress (V, N)

Spiced cauliflower soup
Coconut cream, coriander (V, VE, GF)

Crab, crayfish & cucumber tian
Marie Rose dressing, confit cherry tomatoes (GF, LFA)

Confit duck terrine
Orange & fig chutney, toasted cheese & onion bread (GFA)

Mains

Roasted turkey breast
Chestnut & cranberry stuffing, pigs in bacon, duck fat
roast potatoes, sprouts with pancetta,
glazed root vegetables, roast turkey gravy (GFA, LF)

Slow cooked blade of beef
green beans, creamed savoy cabbage, confit garlic mash,
truffle oil, red wine jus (GF, LFA)

Pan fried cod fillet
Prawn filo parcels, sautéed broccoli, tarragon mash
potato, caviar & white wine beurre blanc (GFA)

Butternut squash risotto
Goats cheese fritters, roasted squash, sage (V, GF, N, VEA)

Desserts

Home-made Christmas pudding
Warm brandy sauce, vanilla biscuit,
mince pie ice-cream (N, GFA)

Triple chocolate
Dark chocolate mousse, white chocolate blondie,
milk chocolate sorbet

Blackcurrant & sparkling wine jelly
Blackcurrant sorbet, winter fruit compote (GF, VE)

Selection of English cheeses
Home-made festive chutney, crackers, celery & fruit (GFA)

To finish Tea or coffee & mince pies