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 2018.	
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	
Party Menu	Christmas Day Menu
Starters	Starters
Parsnip & honey soup (V)	Curried sweet potato soup (V) Roquefort, spring onion
Gin & tonic cured salmon Chicken liver parfait	& walnut tart (V) Duck liver parfait
Mains	Mains
Roast turkey	Roast turkey
Chalk stream trout fillet	Slow cooked beef blade
Baked filo parcel (V)	Pan fried sea bass fillets
Desserts	Mixed nut roast (V)
Christmas pudding	Desserts
A Christmas fayre	Christmas pudding
Selection of English cheeses	Rum and raisin panna cotta
	Dark chocolate tart
Please tick the box below:	Selection of English cheeses
Party menu Christmas party nights Christmas day	
6 bottles of house wine	
Signature:	



THE

MOUNT PLEASANT

GREAT MALVERN, WORCESTERSHIRE

To make a reservation please contact

Phone: 01684561837
Email: reception@mountpleasanthotel.co.uk
Belle Vue Terrace, Great Malvern, Worcestershire, WR14 4PZ
Web: www.mountpleasanthotel.co.uk

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 2018.

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 2018, the hotel reserves the right to release your booking.

THE MOUNT PLEASANT GREAT MALVERN, WORCESTERSHIRE



Christmas 2018

PARTY MENU

£24.50 per person for four courses

Available between 1st & 24th December Served from 12pm till 9pm

Starters

Parsnip & honey soup (V) Parsley, crème fraiche

Gin & tonic cured salmon
Dill cream, apple, sour dough crumb

Chicken liver parfait Toasted brioche, onion chutney

Mains

Roast turkey
Pork & cranberry stuffing, pigs in bacon, duck fat roasties,
carrots & parsnips, chestnut brussel sprouts, turkey gravy

Chalk stream trout fillet Braised gem lettuce, fennel, crab & coriander bisque

Baked filo parcel (V) Mushroom, root vegetables & goat's cheese filling, butternut squash, sage oil

Desserts

Christmas pudding Brandy sauce, ginger snap, vanilla ice-cream

A Christmas fayre Baileys cheesecake, rocky roads, gingerbread man, mince pie ice-cream

Selection of English cheeses Home-made festive chutney, crackers, grapes

To finish

Tea, coffee and mince pies

CELEBRATE CHRISTMAS 2018

Sparkle this Christmas with the Mount Pleasant

Fabulous food, celebratory atmosphere in an elegant and relaxed setting in our Georgian-style hotel awaits you this December.

GIFT VOUCHERS!

You can now purchase our gift vouchers which make an excellent Christmas gift. Available in denominations of £10 and £20

CHRISTMAS PARTY NIGHTS £27 per person

We have party nights on Friday 7th, 14th & 21st December 2018 and Friday 4th January 2019

This includes our resident DJ with the party menu. The party starts at 7pm. Food will be served at 7.30pm. Music shall play till midnight. Some tables will have to be shared unless party size of 10.

You can book our resident DJ for a private Christmas party for £250

PLANNING A PRIVATE PARTY WITH US?

Why go home?

Guests wishing to stay over after the party can enjoy a special rate of £75 bed and breakfast per room.

CHRISTMAS PROMOTIONS

Six bottles of house wine: £85

CHRISTMAS DAY MENU

£72 per person for five courses

£32 per child for children up to the age of 12 years Arrive 12.30pm for 1pm service

Canapés & Bucks Fizz on arrival

Starters

Curried sweet potato soup (V) Red onion bhajis, coriander cress

Roquefort, spring onion and walnut tart (V) Mulled wine pears, rocket

Duck liver parfait Toasted brioche, cranberry and orange chutney

Mains

Roast turkey
Pork & cranberry stuffing, pancetta wrapped chipolatas,
duck fat roasties, honeyed carrots & parsnips,
chestnut brussel sprouts, turkey gravy

Slow cooked beef blade Truffle mash, wilted spinach, root vegetables, rich red wine jus

Pan fried seabass fillets Crispy king prawns, saffron & dill mash, dill & prawn veloute

Roasted root vegetable & mixed nut roast (V) Ratatouille, butter new potatoes, wilted spinach

Desserts

Christmas pudding Brandy sauce, ginger snap, mince pie ice-cream

Rum and raisin panna cotta Grilled pineapple, gingerbread ice-cream

Dark chocolate tart Honeycomb ice-cream, caramelised banana

Selection of English cheeses Home-made festive chutney, crackers, grapes

To finish

Tea, coffee and mince pies