

WELCOME

WELCOME TO
*A Georgian
Christmas*

AT



The Cottage
IN THE WOOD

HOTEL - RESTAURANT - BAR





A slice of history

After Christmas was banned in 1644 by Oliver Cromwell, the Georgian era (1714-1830) saw its glorious reinvention. How well the Georgians celebrated! The party season lasted from 6th December to 6th January, when houses were decorated with greenery, oranges, apples and spices. 26th December became the day when the gentry gave staff Christmas boxes, hence being called Boxing Day.

Create your own Christmas tale of delight at The Cottage in the Wood, where rich Georgian heritage meets contemporary lifestyle. Feel at home in our place of authenticity and style, where warm service is at the core.





Seasonal dining & events

THE FESTIVE SEASON

Commence the Christmas season in Georgian style and gather here at The Cottage in the Wood from the start of December. Cocktails, carols, hearty roast lunches, fine dining and live jazz will keep the festive timbers burning till well into the New Year. Reserve your table for breakfast, lunch, Christmas Afternoon Tea, dinner or simply pop in for a festive drink. All welcome.

FIVE-COURSE CHRISTMAS DAY FEAST

Join us for a five-course Christmas Day feast, including a classic Christmas movie screening with Christmas cake in the lounge.

Five-course Christmas lunch: £110 per guest



BOXING DAY ROAST & LIVE JAZZ

Have a rest on Boxing Day. Come to us for a delicious roast and enjoy an afternoon of jazz, 3-5pm – all welcome.

Two courses: £23 Three courses: £27

NEW YEAR'S EVE DINNER & DANCE

Let your hair down for a New Year's Eve celebration to remember. Enjoy a seven-course tasting menu and party hosted by the brilliantly versatile covers band Firefly, with renowned jazz vocalist Suzy Jacoby.

Tasting menu, party & champagne toast: £110 per guest

Party & champagne toast: £20 per guest

NEW YEAR'S DAY ROAST

Gather friends and family and begin the New Year with a hearty, wholesome roast.

Two courses: £23 Three courses: £27



Christmas Parties

Gather colleagues, friends and family in the elegantly decorated private dining space at 1919 Restaurant, where warm service, local flavours with a festive twist and a sparkling ambience will make your Christmas event one to remember and recount.

Book a delicious **THREE-COURSE LUNCH** or **DINNER** with party bags included for **£29pp**. Entertainment can be arranged upon request.

For all groups of 10 or more, an exclusive corporate rate for accommodation will be offered from **£85** including breakfast, Sunday-Thursday.



“We had a great evening with you in December, great venue and fab food. Our party did enjoy the bags of party accessories provided at the table.”

Clare, QinetiQ

Menu

STARTER

CARAMELISED PARSNIP AND COCONUT SOUP
Carrot bhaji (v)

CHICKEN BALLOTINE

Smoked chicken and chicken liver ballotine,
pickled grapes, shijji mushrooms

TREACLE CURED SALMON

Pickled beetroot, ginger

MAIN EVENT

TRADITIONAL ROAST TURKEY
Chestnut & apricot stuffing, pigs in blankets, roast
potatoes, carrots, honey glazed parsnips, bacon

ROAST COD

Curried mussel fricassee

BUTTERNUT AND SAGE LASAGNE

Chestnuts, spinach, amaretti biscuit crumb (v)

MALT GLAZED BLADE OF BEEF

Slow cooked carrots, caramelised celeriac purée,
savoy cabbage

DESSERT

TRADITIONAL CHRISTMAS PUDDING
Bay leaf custard

APPLE AND PEAR TERRINE

Caramelised oats, almond ice cream

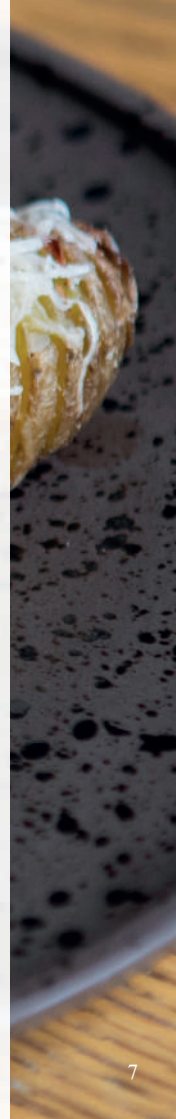
SALT CARAMEL TART

Tonka bean ice cream, honey comb

SELECTION OF BRITISH CHEESES

Seeded soda bread, biscuits, fruit & nut salami, chutney

Please ask for special dietary menus.





A Christmas tale

- Two-night stays -

We invite you to make The Cottage in the Wood your home over Christmas. Stay in a beautifully designed room featuring vintage Georgian furniture and vibrant works of art, and enjoy festive dishes crafted by Mark Redwood and bursting with local produce. Look forward to carol singing, fabulous cocktails, a classic Christmas movie, an invigorating guided Boxing Day walk and a relaxing afternoon of jazz.


Festive two-night stay including dinner, bed & breakfast on both nights & Christmas Celebration Lunch

From: £445 per guest for two sharing
(Please ask for details of our single occupancy rates)

Valid 24th and 25th December 2018

Extend your stay overnight on Boxing Day for just £150 for two guests sharing.





"I am more than pleased to say how much we enjoyed Christmas at 'The Cottage' our room was as comfortable as ever, the staff were very efficient and friendly. Service in the lounge and dining room was excellent also. We look forward to staying with you again next Christmas."

Robert & Anita Bufton

Christmas Day Menu

TASTER

ROAST CELERIAC & TRUFFLE SOUP
Rarebit toastie (v)

STARTERS

DUCK & CRANBERRIES
Smoked duck breast, duck liver parfait, clementine, chicory,
fermented cranberries

WILD MUSHROOM & POTATO
Spinach, chestnuts, pine nut, smoked potato mousse, potato crisp (v)

MAPLE CURED SALMON
Soy gel, beetroot radish, seaweed cracker

MAIN EVENT

TRADITIONAL ROAST TURKEY
Chestnut & apricot stuffing, pigs in blankets, roast potatoes, carrots,
honey glazed parsnips, bacon sprouts

ROAST TURBOT
Chestnut velouté, pancetta, apple cockles, braised gem lettuce

VENISON DAUBE
Caramelised celeriac purée, glazed pear, hazelnut, roast shallot,
trompette, slow braised carrot

ROAST ARTICHOKE
Glamorgan sausage, braised hispi cabbage, cauliflower, sprout tops (v)

CLEANSER

YOGURT AND DOUGLAS FIR SORBET
Pistachio

DESSERT

CARAMEL PANNA COTTA
Gingerbread, dulce leche ice cream

TRADITIONAL CHRISTMAS PUDDING
Bay leaf custard

SELECTION OF BRITISH CHEESES
Seeded soda bread, biscuits, fruit & nut salami, chutney

Please ask for special dietary menus.



As the New Year unfolds

- Two-night stays -

Celebrate the New Year with a two-night stay in elegant, contemporary Georgian surroundings, gourmet dining and dancing. On New Year's Eve, be served an exquisite seven-course tasting menu bursting with fresh local flavours, the finest of wines, elegant cocktails and champagne. Dance into 2020 with the crowd-pleasing Firefly cover artists and renowned lead vocalist Suzy Jacoby, who are ready to impress with their uplifting set list. Top or tail with a night's stay including three course dinner.

Celebration two-night stay including dinner, bed & breakfast on both nights & New Year's Eve Celebration

From: £395 per guest for two sharing
(Please ask for details of our single occupancy rates)

Valid 30th December & New Year's Eve or
New Year's Eve & New Year's Day

Extend your stay to include additional nights for just £150 for two guests sharing.

"A perfect way to enjoy a special occasion, in the hotel's location, the room, and especially the food. The room we stayed in was perfect - spacious, and a lovely view from window. Absolutely perfect. The dinner we enjoyed was up to our remembered excellent standards, with my own starter (scallops & black pudding) and my wife's dessert (which featured figs) especially wonderful. You have a wonderful chef!"

Malcom, Booking.com





New Year's Eve Tasting Menu

CANAPÉS

PARMESAN & POTATO MOUSSE
Black olive crumb, anchovy biscuits, parsley

POACHED OYSTER
White radish, yuzu, spring onion, soy

CHARRED HISPI CABBAGE
Mussels, ale, yeasted cauliflower purée

ROAST BEEF RUMP
Oxtail, onion, smoked gratin potato, lovage mayo,
malt glazed leeks, onion ash

APPLE
Apple parfait, sour apple sorbet, toffee crumb

WHISKY & CHOCOLATE CRÉMEUX
Whiskey ice cream, salt caramel

HAPPY NEW YEAR!

MOËT & CHANDON BRUT IMPERIAL CHAMPAGNE

Please ask for vegetarian and other dietary menus.



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