



Your Festive Celebration
at
The Cottage in the Wood Malvern

Embrace the spirit of **Christmas** with an end of year celebration for your organisation.

The Cottage in the Wood Malvern offers the perfect venue for a superb dining experience. We will create a well-earned festive lunch or elegant dinner to allow your team to step out of the office and into a unique setting on the Malverns.

Our award-winning 3 rosette restaurant, headed up by Chef Rob and his team, highlights the best in local and seasonal produce. After a stunning **lunch, dinner or tasting experience** why not continue the festivities in our intimate lounge bar, the perfect place to kick back and let our bartenders shake, muddle and stir you into the festive spirit.

And should your team require, there are **32 beautiful bedrooms** for overnight stays and plenty of parking.

Whether for a hard-working team of six or a spirited group of sixty, contact us at **reception@cottageinthewood.co.uk** or **01684 588860** to assist in your festive planning, from private dining to corporate bedroom rates.

We look forward to welcoming you,

Michael Pearson

General Manager

01684 588860

reception@cottageinthewood.co.uk - www.cottageinthewood.co.uk

The Cottage in the Wood, Holywell Road, Malvern Wells, Worcestershire, WR14 4LG



The Cottage
IN THE WOOD

HOTEL - RESTAURANT - BAR

FESTIVE CELEBRATION MENU

13TH NOVEMBER – 21ST DECEMBER 2023

MONDAY TO THURSDAY

LUNCH BOOKINGS 12PM-2.30PM

DINNER BOOKINGS 6PM – 9PM

Where time is yours
Embrace the good stuff

*Please let the team know of any allergies or intolerances.
A discretionary 10% service charge will be added to your bill.*



Sample Lunch Menu

£29 per person

BREAD

AMPERSAND BUTTER

STARTERS

CAULIFLOWER

SOUP, VERJUS RAISIN, CHEESE SCONE

CHICKEN

TERRINE, ONION, SAGE, PICKLES

SALMON

BEETROOT, APPLE, HORSERADISH, APPLE

POTATO

CONFIT ONIONS, LEEK, POTATO, EGG YOLK, TRUFFLE

MAINS

PORK

PORK BELLY, PARSNIP, PRUNE, CHESTNUT

POLLOCK

SMOKED BUTTER SAUCE, SWEDE, COCKLES, MUSSELS, SEA VEGETABLES

BEEF (£8 SUPPLEMENT)

AGED BEEF FILLET, BEEF CHEEK, ARTICHOKE, CRISPY SPROUTS,, BEEF SAUCE

CELERIAC

CELERIAC WELLINGTON, JERUSALEM ARTICHOKE, CABBAGE, CHAMPAGNE SAUCE

SIDES (£5 SUPPLEMENT)

BUTTERED GREENS

CABBAGES, LEEKS, KALES

POTATO

ROASTED NEW POTATOES,
GARLIC & HERB BUTTER

FRIES

GARDEN ROSEMARY SALT

DESSERTS

CHOCOLATE

64% CHOCOLATE, CLEMENTINE, COCOA NIB, COINTREAU

APPLE

WARM ALMOND CAKE, BAKED APPLE, CALVADOS CARAMEL, VANILLA ICE CREAM

CHEESE (£5 SUPPLEMENT)

3 BRITISH CHEESES, BISCUITS, GRAPES, CHUTNEY

COFFEE & TEA WITH PETIT FOURS £5.50

COFFEE OR LOOSE-LEAF TEA INFUSIONS
SERVED WITH MINI MINCE PIES

Sample Dinner Menu



£59 per person

SCHNAPS

HOME-MADE SPICED APPLE

SNACKS

COD ROE – CHEESE CUSTARD – SALAMI

BREAD

AMPERSAND BUTTER

STARTERS

CAULIFLOWER

SOUP, VERJUS RAISIN, CHEESE SCONE

CHICKEN

TERRINE, ONION, SAGE, PICKLES

SALMON

BEETROOT, APPLE, HORSERADISH, APPLE

POTATO

CONFIT ONIONS, LEEK, POTATO, EGG YOLK, TRUFFLE

MAINS

PORK

PORK BELLY, PARSNIP, PRUNE, CHESTNUT

POLLOCK

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GARLIC & HERB BUTTER

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64% CHOCOLATE, CLEMENTINE, COCOA NIB, COINTREAU

APPLE

WARM ALMOND CAKE, BAKED APPLE, CALVADOS CARAMEL, VANILLA ICE CREAM

CHEESE (£5 SUPPLEMENT)

3 BRITISH CHEESES, BISCUITS, GRAPES, CHUTNEY

COFFEE & TEA WITH PETIT FOURS

COFFEE OR LOOSE-LEAF TEA INFUSIONS
SERVED WITH MINI MINCE PIES



Sample Tasting Menu

£85 per person

TO BE ENJOYED BY THE WHOLE TABLE

SCHNAPS

HOME-MADE SPICED APPLE

SNACKS

COD ROE

CHEESE CUSTARD

SALAMI

BREAD

HOME-MADE BREAD, AMPERSAND BUTTER

SALMON

BEETROOT, APPLE, HORSERADISH, APPLE

CHICKEN

CHICKEN TERRINE, ONION, SAGE, PICKLES

POLLOCK

SMOKED BUTTER SAUCE, SWEDE, COCKLES, MUSSELS, SEA VEGETABLES

BEEF

AGED BEEF FILLET, BEEF CHEEK, ARTICHOKE, CRISPY SPROUTS, BEEF SAUCE

CHEESE

TOASTED FRUIT BRIOCHE, BARON BIGOD BRIE, ENGLISH HONEY

APPLE

WARM ALMOND CAKE, BAKED APPLE, CALVADOS CARAMEL, VANILLA ICE CREAM

CHOCOLATE

64% CHOCOLATE, CLEMENTINE, COCOA NIB, COINTREAU

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