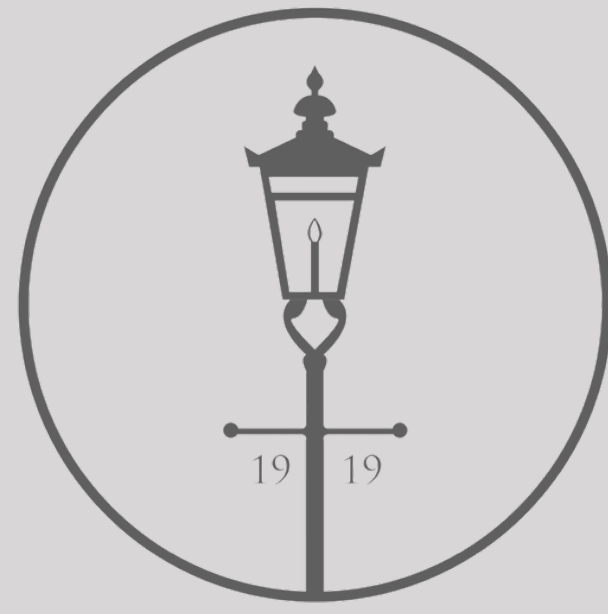




THE COTTAGE IN THE WOOD

CORPORATE
CHRISTMAS PACKAGES
2024



MAY YOUR DAYS BE MERRY & BRIGHT

THIS CHRISTMAS, ESCAPE TO THE MAGICAL COTTAGE IN THE WOOD TO CELEBRATE THE MOST WONDERFUL TIME OF YEAR WITH COLLEAGUES OR CLIENTS.

ENJOY AN ELEGANT LUNCH, DINNER OR OVERNIGHT STAY AND ALLOW YOUR TEAM TO STEP OUT OF THE OFFICE AND REINVIGORATE THEIR SENSES IN THE MALVERN HILLS.

WHY NOT MAKE YOUR FESTIVE CELEBRATION EVEN MORE MEMORABLE BY ADDING A COCKTAIL MAKING MASTERCLASS, ENJOYING A WINE OR GIN TASTING EXPERIENCE OR COMING ALONG TO ONE OF OUR PARTY NIGHTS, COMPLETE WITH A RESIDENT DJ.

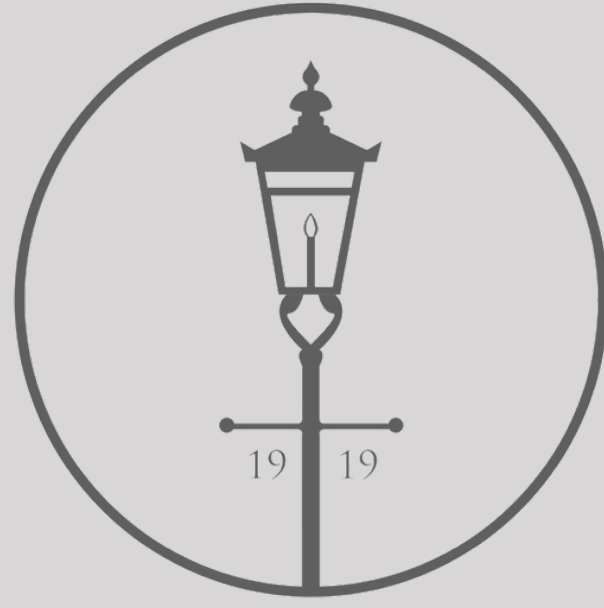
WE ARE TAKING BOOKINGS FROM THE END OF NOVEMBER UNTIL JANUARY; PLEASE GET IN TOUCH TO DISCUSS YOUR CORPORATE CELEBRATION WITH US.

ACCOMMODATION PACKAGES

ENJOY YOUR CORPORATE CELEBRATION KNOWING YOUR LUXURY BEDROOM IS ONLY A SHORT STROLL AWAY! TAKE ADVANTAGE OF OUR CORPORATE ROOM RATES AND ENJOY AN OVERNIGHT STAY IN ONE OF OUR 32 BEAUTIFUL BEDROOMS.

FROM £85 PER NIGHT (SINGLE OCCUPANCY) / £135 PER NIGHT (DOUBLE OCCUPANCY)





FESTIVE EXPERIENCES

CELEBRATE CHRISTMAS IN STYLE WITH ONE OF OUR FESTIVE ACTIVITY PACKAGES.

DJ NIGHTS

JOIN US ON THE 5TH OR 19TH DECEMBER FOR DINNER FOLLOWED BY A FUN FILLED NIGHT IN OUR BAR, WHERE YOU CAN DANCE THE NIGHT AWAY TO DJ ED STEELEFOX. FROM £64 PER PERSON INCLUDING DINNER.

GIN TASTING

LET OUR RESIDENT EXPERTS TALK YOU THROUGH OUR EXTENSIVE RANGE OF GINS. FROM £30 PER PERSON.

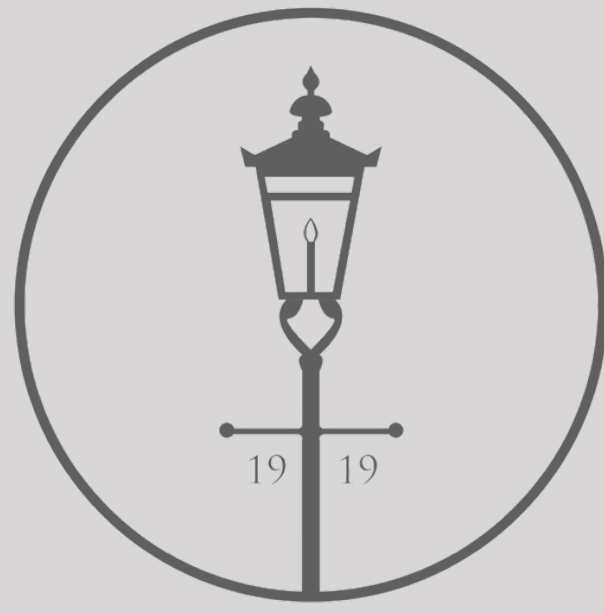
WINE TASTING

BE GUIDED THROUGH A SELECTION OF OUR RENOWNED WINES, AS INCLUDED ON THE AA'S NOTABLE WINE LIST, BY OUR FULLY QUALIFIED HEAD SOMMELIER. FROM £30 PER PERSON.

COCKTAIL MASTERCLASS

SHARPEN UP YOUR COCKTAIL SKILLS WITH A FUN MASTERCLASS DEMONSTRATING THE TECHNIQUES BEHIND SOME CLASSIC COCKTAILS, BEFORE SAMPLING YOUR HARD WORK! FROM £40 PER PERSON (MAXIMUM OF EIGHT PEOPLE).





SAMPLE LUNCH MENU

£34 PER PERSON

BREAD

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, KALE
POTATO - ROASTED NEW POTATOES, GARLIC & HERB BUTTER
FRIES - GARDEN ROSEMARY SALT

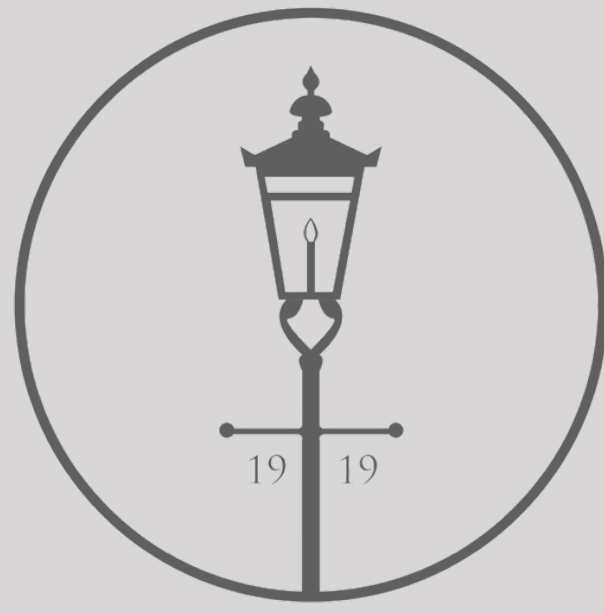
DESSERTS

CHOCOLATE
64% CHOCOLATE, CLEMENTINE, COCOA NIB, COINTREAU

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

CHEESE (£5 SUPPLEMENT)
THREE BRITISH CHEESES, BISCUITS, GRAPES, CHUTNEY

COFFEE & TEA WITH PETIT FOURS £5.50



SAMPLE DINNER MENU

£59 PER PERSON

SNACKS

COD'S ROE - CHEESE CUSTARD – SALAMI

BREAD

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 | ROASTED NEW POTATOES | FRIES

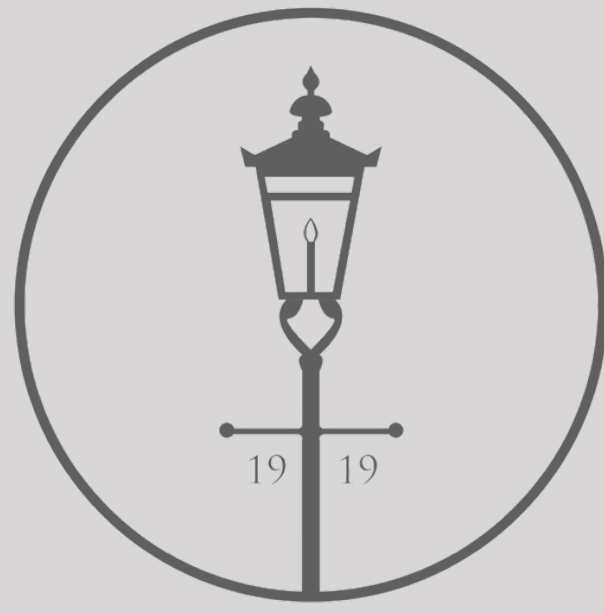
DESSERTS

CHOCOLATE
64% CHOCOLATE, CLEMENTINE, COCOA NIB, COINTREAU

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

CHEESE (£5 SUPPLEMENT)
THREE BRITISH CHEESES, BISCUITS, GRAPES, CHUTNEY

COFFEE & TEA WITH PETIT FOURS £5.50



SAMPLE TASTING MENU

£85 PER PERSON | TO BE ENJOYED BY THE WHOLE TABLE

SNACKS

COD'S ROE - CHEESE CUSTARD – SALAMI

BREAD

AMPERSAND BUTTER

SALMON

BEETROOT, APPLE, HORSERADISH, APPLE

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

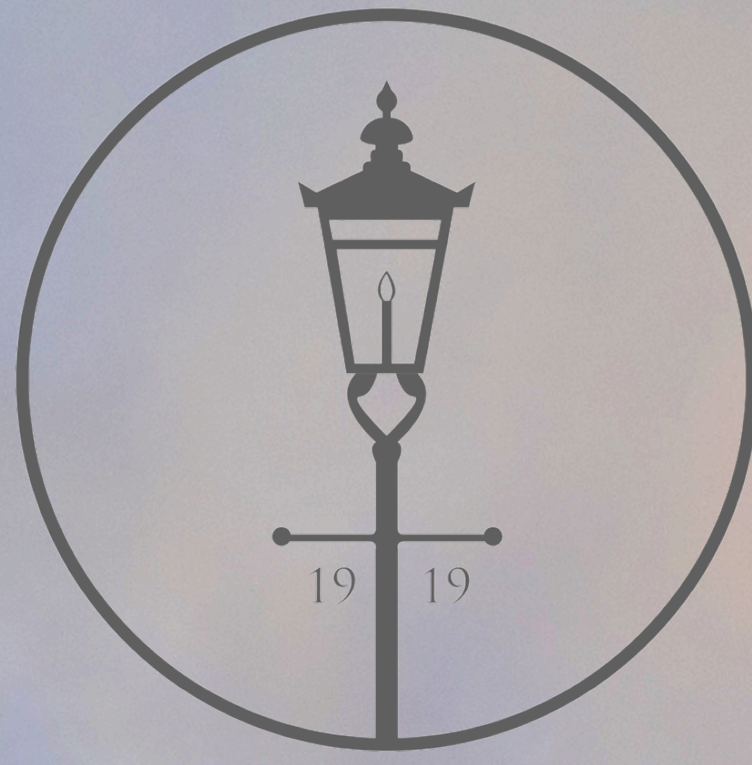
TOASTED FRUIT BRIOCHE, BARON BIGOD BRIE, ENGLISH HONEY

APPLE

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

CHOCOLATE

64% CHOCOLATE, CLEMENTINE, COCOA NIB, COINTREAU



**THE COTTAGE IN THE WOOD
HOTEL & RESTAURANT**

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