



Mulberry Restaurant * See in the New Year in style

Reservations by prior arrangement

£55.00 per person

Bloody Mary soup



Pan roasted pigeon breast, radicchio salad,
hazelnut vinaigrette, red wine reduction (gf)

Twice baked wild mushroom and gruyere soufflé
baby rocket, aged balsamic

Pan fried scallops, black pudding, watercress, ciabatta,
lemon olive dressing (gf available)



Pomegranate and fennel glazed rump of lamb,
jewelled cous cous, lamb jus (gf available)

Pan roasted monkfish, sage, cranberry and pinenut stuffing,
parmentier potatoes, orange and thyme dressing (gf)

Beetroot and butternut squash wellington, kale pesto



Hazelnut torte, hazelnut, lemon and thyme nougat, lemon sorbet

Baileys and banana trifle, banana caramel ice cream
(gf available)

Chocolate brownie, coffee mousse, orange sorbet
(gf available)

Local cheese board, celery, grapes, tomato chutney,
biscuits (gf available)



Coffee and petit fours

For celebration menu lunch and dinner reservation a £10.00 non refundable or transferable deposit is required to confirm reservations with remaining non refundable or transferable balance payable no later than 14 days prior to the event.

Christmas day, Boxing day and New Years Eve menus a 25% non-refundable or transferable deposit is required to confirm with the remaining balance payable by 1st December.

Christmas Celebrations, Christmas Day, Boxing Day and New Year's Eve menu selections to be made no later than seven days in advance of the event.

Christmas & New Year Celebrations 2017 at Wilton Court



Restaurant with Rooms



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Wilton Court

Restaurant with Rooms
ROSS ON WYE

For reservations please call 01989 562569





Celebration Christmas Menu

1st to 23rd December 2017 * Mulberry Restaurant

Reservations by prior arrangement

Private entertainment can be arranged by the organisers for exclusive use of the Mulberry Restaurant with a minimum of 40 covers

Lunch £25.00 per person
Dinner £32.50 per person

Cauliflower and chestnut soup, shaved parmesan, truffle oil *(gf)*

Smoked mackerel paté, toasted focaccia, dill crème fraîche
(gf minus focaccia)

Goats cheese rissole, tomato salsa, rocket salad,
balsamic reduction

Ham hock terrine, onion chutney, toasted brioche
(gf minus brioche)



Roast turkey, goose fat roast potatoes, pigs in blankets,
sage and onion stuffing, turkey gravy *(gf available)*

Slow braised blade of beef, wholegrain mustard mash potato,
honey roasted parsnips and carrots, beef jus *(gf)*

Pan fried seabass, saffron risotto, spinach, mussel veloute *(gf)*

Tomato, mozzarella and basil potato gnocchi bake



Christmas pudding, brandy butter *(gf available)*

Panettone bread and butter pudding, crème anglaise

Clementine posset, shortbread biscuit,
caramelised clementine, clementine jelly *(gf minus shortbread)*

Local cheese board, celery, grapes, tomato chutney,
biscuits *(gf available)*



Coffee and mini mince pies



Christmas Day Menu

Mulberry Restaurant

Reservations by prior arrangement

Enjoy this special day in our delightful surroundings.

Table reservations from 12.30pm

£85.00 per person

Children under 10 years £42.50

Bruleed brie, pickled pear, parsnip puree,
candied walnuts *(gf)*

King prawn and fennel bisque *(gf)*

Beef carpaccio, quail's eggs, horseradish, baby rocket salad *(gf)*

Rum, chilli and brown sugar cured salmon, pickled mango,
red amaranth salad *(gf)*



Roast local turkey, chestnut stuffing, pigs in blankets,
goose fat roast potatoes, turkey jus *(gf available)*

Pan roasted venison, butternut squash,
parmesan and truffle *(gf)*

Pan roasted cod, buttered spinach, saffron potatoes,
clams, fish veloute *(gf)*

Parsnip and chestnut tarte tatin, radicchio and rocket salad,
onion dressing



Luxury Christmas pudding, brandy cream *(gf available)*

Salted caramel chocolate log, caramel ice cream,
honeycombe *(gf available)*

Black forest frozen cheesecake, cherry sorbet, orange dressing

Local cheese board, celery, grapes, tomato chutney,
biscuits *(gf available)*



Tea or coffee. mini mince pies and petit fours



Boxing Day Menu

Mulberry Restaurant

Reservations by prior arrangement

Enjoy this special day in our delightful surroundings.

Table reservations from 12.30pm

£29.95 per person

Children under 10 years £14.95

Pressed ham terrine, spiced apple compote,
toasted malt loaf *(gf minus malt loaf)*

Crayfish cocktail, baby gem lettuce, horseradish cream *(gf)*

Minestrone soup, gruyere crouton *(gf minus crouton)*

Pear, date and walnut salad, stilton dressing *(gf)*



Honey and wholegrain mustard baked ham,
bubble and squeak, parsley sauce *(gf)*

Tomato and rosemary braised lamb shanks, mashed potato,
tender stem broccoli *(gf)*

Pan fried salmon, cockle risotto, spinach, parsley oil *(gf)*

Pan fried potato gnocchi, broccoli pesto,
baby grilled vegetables



Warm mincemeat, apple and cranberry lattice tart,
clotted cream

Sticky toffee pear pudding, walnut ice cream
candied walnuts

Mulled winter fruits, cinnamon ice cream,
shortbread biscuit *(gf minus shortbread)*

Local cheese board, celery, grapes, tomato chutney,
biscuits *(gf available)*



Tea of coffee and mini mince pies