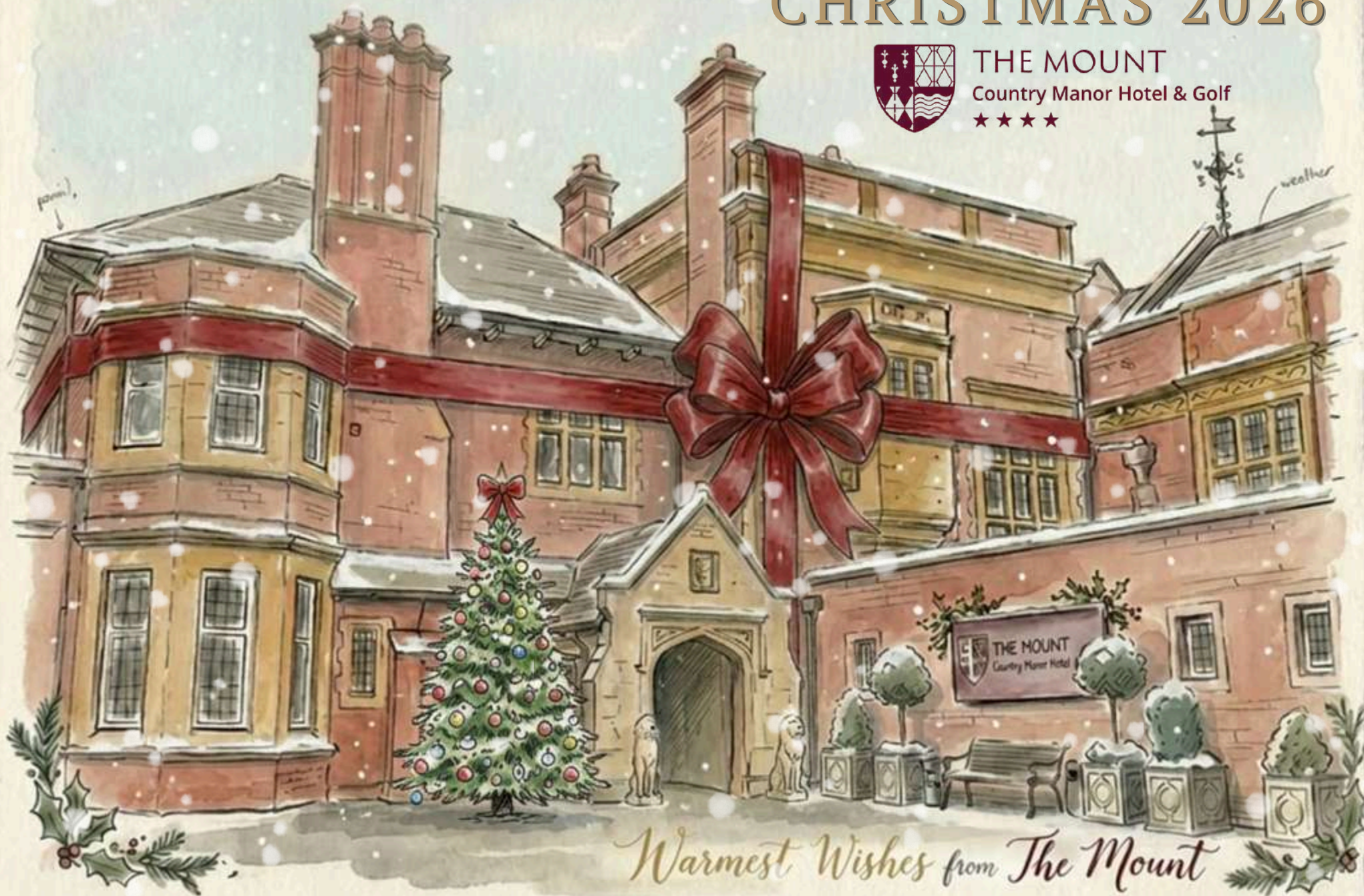


CHRISTMAS 2026



THE MOUNT
Country Manor Hotel & Golf
★★★★★



Warmest Wishes from The Mount

FESTIVE AFTERNOON TEA

This December, embrace the festive season with our delightful Afternoon Teas. Gather your loved ones and indulge in a charming spread of savoury bites, sweet treats, and endless tea. Create heart warming memories while savouring the flavours of the season in a cosy, joyful setting!

£36 per person | £20.00 per child under 12

Includes a Festive Bellini or Festive Mocktail

Served between 12.00 – 15.30

Available 30th November - 24th December | 28th – 30th December (Excludes Sundays)

SANDWICHES

Roast Turkey & Cranberry, White Bread
(G,M,N,E,SU)

King Prawn Marie Rose, Rye Bread
Open Sandwich *(G,M,F)*

Mature Cheddar & Pickle, Granary Bread *(G,M,E)*

Brie & Prosciutto Mini Butter Croissant
(G,F,M,E)

SAVORY

Pork and Apricot Sausage Roll *(G,M,E)*

SWEETS

Chocolate Irish Cream Cheesecake
(E,M,G,S)

Glazed Clementine Tartlet *(S)*

Mini Yule Log *(G,E,M,S)*

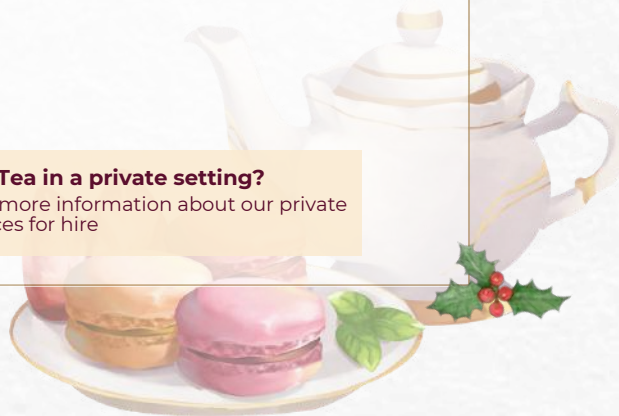
Christmas Macaron *(M,N,E,S)*

Homemade Cinnamon & Ginger Scone
Strawberry Jam, Clotted Cream (E,M)

Dietary requirements are catered for on request.
£10 per person deposit required at the time of booking

Looking to host Afternoon Tea in a private setting?

Get in touch with our team to find out more information about our private function spaces for hire



FESTIVE LUNCH & DINNER

Come and join us in The Drawing Room for a jolly good time with our festive lunch & dinner menu! Indulge in all your holiday favourites that are sure to make your taste buds dance with joy. Our cosy and welcoming atmosphere is the ideal setting to gather with loved ones and create lasting memories this holiday season.

£32.95 per person – 2 Course | £39.95 per person – 3 Course

Lunch: Monday - Friday | 12.00 - 14.00

Dinner: Monday - Saturday | 18.00 - 21.00

Available from 30th November – 23rd December | 27th - 30th December

STARTER

Carrot & Coriander Soup
Chilli Yoghurt (S,GFA,VE)

Chicken & Black Pudding Terrine
Cumberland Sauce, Sourdough Croute (M,E,G,SU,GFA)

Prawn & Crayfish Cocktail
Melba Toast (G,CR,M,E,SU,GFA)

MAIN

Roast Breast of Turkey
Sage & Onion Stuffing, Pigs in Blankets, Roast Potatoes, Glazed Carrots, Green Beans, Broccoli, Turkey Gravy (M,S,GF)

Baked Fillet of Salmon
Parsley & Caper Crust, Braised Potato, Wilted Spinach, Green Beans, Prawn & Dill White Wine Cream Sauce (F,M,GF)

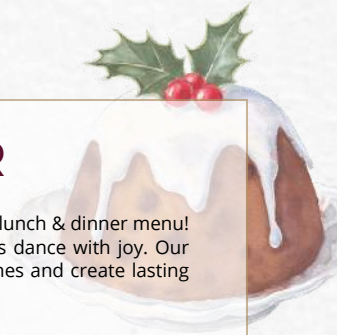
Shepherdess Pie
Roast Potatoes, Glazed Carrots, Green Beans, Broccoli, Vegan Gravy (S, GFA, VE)

DESSERT

Black Forest Cheesecake
Dark Cherry Compote (G,E,M,S,SU)

Apple, Plum & Cinnamon Oat Crumble
Brandy Custard (S,GF,VE)

White Chocolate & Raspberry Mousse
Homemade Shortbread (G,M,E,S,GFA)



£10 per person deposit required at the time of booking.

Festive Sunday Lunch
served 12-3pm
6th, 13th, 20th December
From £32.95 per person
enquire to book

FESTIVE PARTY NIGHTS

Jingle your way into the festive season with our spectacular Christmas celebrations in the enchanting Great Hall and Manders Suite! Brimming with festive flair and joyful décor, these magical spaces will have you feeling the Christmas spirit from the moment you arrive. Enjoy a glass of Prosecco to start the night, indulge in a 3 course meal, and dance the night away to feel-good disco beats – the party doesn't stop until midnight!

£57.00 per person, Includes:

Glass of Prosecco on arrival | 3 Course Meal | Disco until Midnight | Crackers & Christmas Decor

The Great Hall – Arrival at 19.00 | Seated for 19.30

The Manders Suite – Arrival at 19.30 | Seated for 20.00

STARTER

Carrot & Coriander Soup

Chilli Yoghurt (S,GFA,VE)

Prawn & Crayfish Cocktail

Melba Toast (G,CR,M,E,SU,GFA)

MAIN

Roast Breast of Turkey

Sage & Onion Stuffing, Pigs in Blankets, Roast Potatoes, Glazed Carrots, Green Beans, Broccoli, Turkey Gravy (M,S,GF)

Baked Fillet of Salmon

Parsley & Caper Crust, Braised Potato, Wilted Spinach, Green Beans, Prawn & Dill White Wine Cream Sauce (F,M,GF)

Shepherdess Pie

Roast Potatoes, Glazed Carrots, Green Beans, Broccoli, Vegan Gravy (S, GFA, VE)

DESSERT

Black Forest Cheesecake

Dark Cherry Compote (G,E,M,S,SU)

Apple, Plum & Cinnamon Oat Crumble

Brandy Custard (S,GF,VE)

A £15 per person deposit is required to book
Full payment and pre-orders due by 1st November.

Looking for a Thursday?
From just £49.50pp
Enquire for dates & more information

TOAST IN THE HOLIDAY SEASON

Raise a glass to the season with our handpicked festive drink packages. Whether you prefer a crisp white wine or a chilled beer, we've got the perfect pour to compliment your celebration.

THE WINTER VINEYARD

COLLECTION - **£75**

Includes 3 Bottles of House Wine

*Upgrade from House Wine from just £5 per bottle
Speak to the team for more information*

SANTA'S MIXERS - **£35**

Selection of Appletiser, Pepsi, PepsiMax and J20's

(10 bottles per bucket)

MERRY & BRIGHT 0% - **£45**

Selection of Madri 0%, Bottle of Nozeco 200ml, Rekorderlig 0%

(10 bottles per bucket)

THE FESTIVE CHEERS

BUNDLE - **£55**

Selection of Budweiser, Peroni and Corona

(10 bottles per bucket)

THE SPARKLING BELLINI

EXPERIENCE - **£75**

A selection of Syrups - Strawberry, Peach & Cherry and 2 Bottles of Prosecco

FESTIVE BEDROOM RATES

Experience festive comfort at The Mount Hotel, where 67 beautifully decorated rooms blend timeless charm with modern luxury. From deluxe doubles to indulgent suites, unwind in cosy elegance after an evening of celebration.

DELUXE SINGLE OCCUPANCY

£109.50

DELUXE DOUBLE

£125.00

SUPERIOR DELUXE

£130.00

EXECUTIVE

£140.00

SUITE

£155.00

EXECUTIVE SUITE

£289.50

All rates include Bed and Breakfast and are based on double occupancy. There will be a supplement per additional occupant. The above rates are exclusively for our **festive party nights only**. Payment in full is required at the time of booking for all discounted accommodation rates.





PEAKY BLINDERS PARTY NIGHT

Step into the world of Peaky Blinders this festive season with our Peaky Blinders Christmas night in The Great Hall. Immerse yourself in an atmosphere of vintage charm and holiday spirit, with festive spirit of the roaring twenties. Begin your evening with a glass of Prosecco, then indulge in a hearty three-course feast fit for the Shelby family. As the night unfolds, dance to a Live Band and disco beats and celebrate like the gang—until the clock strikes midnight. It's a Christmas celebration you won't forget.

4th December 2026

£64.00 per person

The Great Hall – Arrival at 19.00 | Seated for 19.30

Includes: Glass of Prosecco on arrival | 3 Course Meal | Live Band | DJ & Disco | Crackers & Christmas Decor | 1920s glamour & Peaky Blinders Dress Code optional

STARTER

Carrot & Coriander Soup
Chilli Yoghurt (S,GFA,VE)

Prawn & Crayfish Cocktail
Melba Toast (G,CR,M,E,SU,GFA)

MAIN

Roast Breast of Turkey
Sage & Onion Stuffing, Pigs in Blankets, Roast Potatoes, Glazed Carrots, Green Beans, Broccoli, Turkey Gravy (M,S,GF)

Baked Fillet of Salmon
Parsley & Caper Crust, Braised Potato, Wilted Spinach, Green Beans, Prawn & Dill White Wine Cream Sauce (F,M,GF)

Shepherdess Pie
Roast Potatoes, Glazed Carrots, Green Beans, Broccoli, Vegan Gravy (S, GFA, VE)

DESSERT

Black Forest Cheesecake
Dark Cherry Compote (G,E,M,S,SU)

Apple, Plum & Cinnamon Oat Crumble
Brandy Custard (S,GF,VE)



A £15 per person deposit is required to book
Full payment and pre-orders due by 1st November.



80's & 90's PARTY NIGHT

Get ready to groove into the holiday season at our 80s & 90s Night! Step back in time and immerse yourself in the festive fun in the stunning Great Hall. Bursting with nostalgic flair, you'll be feeling the Christmas spirit from the moment you arrive. Kick off the night with a sparkling glass of Prosecco, feast on a delicious 3-course meal, and dance your heart out to the best feel-good disco hits from the iconic decades. The party doesn't stop until midnight—so put on your best neon and get ready to celebrate in style!

12th December 2026

£64.00 per person

The Great Hall – Arrival at 19.00 | Seated for 19.30

Includes: Glass of Prosecco on arrival | 3 Course Meal | DJ & Disco | Crackers & Christmas Decor | 80's & 90's Dress Code optional

STARTER

Carrot & Coriander Soup
Chilli Yoghurt (S,GFA,VE)

Prawn & Crayfish Cocktail
Melba Toast (G,CR,M,E,SU,GFA)

MAIN

Roast Breast of Turkey
Sage & Onion Stuffing, Pigs in Blankets, Roast Potatoes, Glazed Carrots, Green Beans, Broccoli, Turkey Gravy (M,S,GF)

Baked Fillet of Salmon
Parsley & Caper Crust, Braised Potato, Wilted Spinach, Green Beans, Prawn & Dill White Wine Cream Sauce (F,M,GF)

Shepherdess Pie
Roast Potatoes, Glazed Carrots, Green Beans, Broccoli, Vegan Gravy (S, GFA, VE)

DESSERT

Black Forest Cheesecake
Dark Cherry Compote (G,E,M,S,SU)

Apple, Plum & Cinnamon Oat Crumble
Brandy Custard (S,GF,VE)



A £15 per person deposit is required to book
Full payment and pre-orders due by 1st November.

PRIVATE FESTIVE PARTY'S

Jingle your way into the festive season with our spectacular Christmas celebrations in the enchanting Great Hall or Manders Suite! Brimming with festive flair and joyful décor, these magical spaces will have you feeling the Christmas spirit from the moment you arrive. Enjoy a glass of Prosecco to start the night, indulge in a 3 course meal, and dance the night away to feel-good disco beats – the party doesn't stop until midnight!

£57.00 per person, Includes:

Glass of Prosecco on arrival | 3 Course Meal | Disco until Midnight | Crackers & Christmas Decor

Available Thursday's, Friday's and Saturday's from 27th November - 19th December

The Great Hall – Arrival at 19.00 | Seated for 19.30 - Minimum Numbers 100

The Manders Suite – Arrival at 19.30 | Seated for 20.00 - Minimum Numbers 80

STARTER

Carrot & Coriander Soup

Chilli Yoghurt (S,GFA,VE)

Prawn & Crayfish Cocktail

Melba Toast (G,CR,M,E,SU,GFA)

MAIN

Roast Breast of Turkey

Sage & Onion Stuffing, Pigs in Blankets, Roast Potatoes, Glazed Carrots, Green Beans, Broccoli, Turkey Gravy (M,S,GF)

Baked Fillet of Salmon

Parsley & Caper Crust, Braised Potato, Wilted Spinach, Green Beans, Prawn & Dill White Wine Cream Sauce (F,M,GF)

Shepherdess Pie

Roast Potatoes, Glazed Carrots, Green Beans, Broccoli, Vegan Gravy (S, GFA, VE)

DESSERT

Black Forest Cheesecake

Dark Cherry Compote (G,E,M,S,SU)

Apple, Plum & Cinnamon Oat Crumble

Brandy Custard (S,GF,VE)

For Private bookings a 25% deposit is payable upon booking, with full payment and pre-orders due by 1st November. Please speak to a member of our team for alternative dates.

FESTIVE BEDROOM RATES

Experience festive comfort at The Mount Hotel, where 67 beautifully decorated rooms blend timeless charm with modern luxury. From deluxe doubles to indulgent suites, unwind in cosy elegance after an evening of celebration.

DELUXE
SINGLE OCCUPANCY
£109.50

DELUXE DOUBLE
£125.00

EXECUTIVE
£140.00

SUITE
£155.00

EXECUTIVE SUITE
£289.50

All rates include Bed and Breakfast and are based on double occupancy. There will be a supplement per additional occupant. The above rates are exclusively for our **festive party nights only**. Payment in full is required at the time of booking for all discounted accommodation rates.

**Looking for a
Thursday?
From just £49.50pp**
Enquire for more
information

FESTIVE PRIVATE DINING

Step into our charming private dining rooms and treat yourself to an experience of festive fun with your loved ones! Toast to the occasion with a Sparkling Bellini or Mocktail as you settle in for a scrumptious three-course meal that will tantalise your taste buds and leave you wanting seconds. It's a festive treat you won't want to miss! Inclusive of room hire, festive crackers, and décor.

£50.00 per person | £34 per child under 12

Includes: Glass of Sparkling Bellini or Mocktail on arrival | 3 Course Meal | Private Room Hire | Crackers & Christmas Decor

Available from 27th November – 23rd December

STARTER

Carrot & Coriander Soup

Chilli Yoghurt (S,GFA,VE)

Prawn & Crayfish Cocktail

Melba Toast (G,CR,M,E,SU,GFA)

MAIN

Roast Breast of Turkey

Sage & Onion Stuffing, Pigs in Blankets, Roast Potatoes, Glazed Carrots, Green Beans, Broccoli, Turkey Gravy (M,S,GF)

Baked Fillet of Salmon

Parsley & Caper Crust, Braised Potato, Wilted Spinach, Green Beans, Prawn & Dill White Wine Cream Sauce (F,M,GF)

Shepherdess Pie

Roast Potatoes, Glazed Carrots, Green Beans, Broccoli, Vegan Gravy (S, GFA, VE)

DESSERT

Black Forest Cheesecake

Dark Cherry Compote (G,E,M,S,SU)

Apple, Plum & Cinnamon Oat Crumble

Brandy Custard (S,GF,VE)

25% deposit to book. Full payment and pre orders by 1st November.
Bookable on a minimum of 8 guests.



FESTIVE BUFFET DINING

Get ready to jingle all the way to a spectacular Christmas celebrations and treat yourself to an experience of festive fun! Sip on Festive Bellini as you kick off the festivities, then treat your taste buds to a buffet feast fit for Santa himself.

£44.95 per person

Includes: Glass of Sparkling Bellini or Mocktail on arrival | Hot & Cold Buffet | Private Room Hire | Crackers & Christmas Decor

Available from 1st – 23rd December

BUFFET

Roast Turkey & Ham Pie (G,M,E)

Thyme & Garlic Roasted Potatoes (M)

Pork & Apricot Sausage Roll (G,M,E,SU)

Mini Savoury Egg Bites (G,E)

Honey & Sesame Seed Glazed Pigs In Blankets (SS)

Mixed House Salad

Lemon & Chive Dressing

SANDWICHES

Roast Turkey & Cranberry, White Bread (G,M,N,E,SU)

King Prawn Marie Rose, Rye Bread Open Sandwich (G,M,F)

Mature Cheddar & Pickle, Granary Bread (G,M,E)

DESSERT

Mini Mince Pies (G,E,M,SU)

Mini Yule Log (G,S,E,M)

25% deposit to book. Full payment and Dietary pre orders by 1st November.
Bookable on a minimum of 20 guests.



AFTERNOON TEA WITH MICHAEL BUBLE

Join us for an afternoon of Afternoon Tea as we welcome Michael Buble, featuring top UK tribute act Steve Philips. With over 20 years of experience, Steve brings the music of Bubl , Dean Martin, and more to life in style. The perfect way to add a touch of swing and sparkle to your Christmas.

£42.00 per Adult | £26.00 per Child Under 12

Monday 21st December | 12.30 - 15.00

Includes Glass of Prosecco | Afternoon Tea | Live performance by Steve Philips

SANDWICHES

Roast Turkey & Cranberry, White Bread
(G,M,N,E,SU)

**King Prawn Marie Rose , Rye Bread
Open Sandwich** (G,M,F)

**Mature Cheddar & Pickle, Granary
Bread** (G,M,E)

Brie & Prosciutto Mini Butter Croissant
(G,F,M,E)

SAVORY

Pork and Apricot Sausage Roll (G,M,E)

SWEETS

Chocolate Irish Cream Cheesecake
(E,M,G,S)

Glazed Clementine Tartlet (S)

Mini Yule Log (G,E,M,S)

Christmas Macaron (M,N,E,S)

**Homemade Cinnamon & Ginger
Scone**
Strawberry Jam, Clotted Cream (E,M)

Dietary requirements are catered for on request.
£10 per deposit to book. Full payment by 1st November.

CHRISTMAS DAY

'Tis the season to be jolly and what better way to spread holiday cheer than by letting us take care of your Christmas feast this year! Sit back, relax, and enjoy the company of your loved ones while we handle all the hard work. Cheers to a relaxing and delicious holiday season!

£139.00 per person | £58.50 per Child 3 - 12yrs | £22.50 under 3

The Drawing Room sitting at 12.00

The Great Hall sitting at 13.00

The Manders Suite sitting at 14.30

Bar open from 12.00 until 18.00

Includes: Glass of Prosecco on arrival | Canapes | 3 Course Meal | Tea/Coffee and Petite Fours | Crackers & Christmas Centrepieces

STARTER

**Cream of Cauliflower &
Chestnut Soup**
Apple & Sage Snippets (VE,GF)

**Ham Hock & Smoked Chicken
Terrine**
Piccalilli, Caperberries, Radish,
Sourdough Croute (Mu,SU,G,S,GFA)

Smoked Salmon Parcel
Prawn & Crab Mousse, Lemon & Chive
Emulsion (F,CR,E,M,GF)

Wild Mushroom Tortellini
Shiitake Cream Sauce, Plant Based
Parmesan Crisp, Truffle Oil (Ve)

MAIN

Roasted Free Range Turkey
Sage & Onion Stuffing, Pigs in Blankets,
Cranberry Sauce (M,S,SU,GF)

Roast Sirloin of 28 Day Aged Beef
Cooked Medium, Yorkshire Pudding,
Horseradish Sauce (G,M,E,S,SU)

Pan Fried Fillet of Sea Bream
Lobster & King Prawn White Cream Sauce
(F,CR,M,E,S,SU,GF)

**Roasted Vegetable & Lentil
Wellington**
Tomato & Red Pepper Coulis (G,S,SU,V)

All served with Roast Potatoes, Creamed
Potatoes, Honey Glazed Parsnips & Carrots,
Cauliflower Cheese & Brussel Sprouts

DESSERT

**Traditional Christmas
Pudding**
Brandy Sauce, Bourbon Vanilla
Bean Ice Cream (G,S,SU,M,E,
GFA,VE)

Trio of Chocolate
Mini Dark Chocolate Delice, Mini
White Chocolate & Raspberry
Ganache, Mini Milk Chocolate
Choux Bun (G,S,SU,M,E)

Panettone Cheesecake
Cinnamon Spiced Berry Compote
(G,M,E,SU,VE)

A Selection of Cheeses
Celery, Grapes, Fig Chutney,
Crackers (G,M,E,S,SU,GFA,VE)

TO FINISH
Coffee and Petit Fours
(S,M,E,S,GFA,VE)

50% deposit to book. Full payment and pre orders by 1st November.

NEW YEAR'S EVE GALA

Join us at The Mount Hotel for an unforgettable evening full of glamour, good cheer, and festive fun. Start your night with a sparkling glass of Prosecco and delicious canapés, then indulge in a sumptuous 3-course dinner as you soak up the lively atmosphere.

Later dance the night away to 'The Rat Pack Return' - an authentic tribute to the legendary Rat Pack, recreating the musical magic of these Vegas legends.

Enjoy captivating performances by:

Steve Phillips as Frank Sinatra — A worldwide performer who has appeared on TV shows like Emmerdale, Peaky Blinders and Shameless.

Des Coleman as Sammy Davis Jr. ITV's Mr Weatherman, presenter, actor, singer, and West End star

Paul Drakeley as Dean Martin — Talented singer, musician and musical director of The All Stars Big Band.

And the celebration doesn't stop there! Keep the party going until 1am with our resident DJ spinning the hits all night long.

£122.00 per person | Adults only | Vegas Theme, Dress to impress with Black Tie | Sharing Tables

Arrival 19.00 | Seated for 19.30 | Carriage at 1.00

Includes: Glass of Prosecco on arrival | Canapés | 3 Course Meal with Glass of Paired Wine | Tea/Coffee with Petit Fours | Toast Drink of Prosecco at Midnight | Live Entertainment | Casino Tables | DJ & Disco until 1.00

STARTER

Antipasti

Mortadella, Prosciutto Ham, Salami, Hummus, Olives, Stuffed Peppers, Tear Drop Peppers, Artichoke, Balsamic Onions (S,SU,MU,M,E,SS,GF)

Plant Based Antipasti (Ve)

Marinated Char-grilled Aubergine, Courgettes, Red Pepper, Baby Carrot, Tear Drop Peppers, Artichoke, Hummus, Smokey Tempeh, Balsamic Onions (S,SU,SS,GF)

MAIN

Pan Roasted Rump of Lamb

Dauphinoise Potato, Chantenay Carrots, Green Beans, Tenderstem Broccoli and a Red Currant Gravy (M,E,S,MU)

Pumpkin & Sage Gnocchi (Ve)

Plant Based Cream Sauce, Roasted Diced Pumpkin, Pangrattato (G,SU,GFA)

DESSERT

Chocolate Dome

Filled with a White Chocolate Blondie, Milk Chocolate Mousse, Popping Candy, Melted with a Hot Salted Caramel Sauce (S,M,VE,GFA)

TO FINISH

Tea & Coffee with Petit Fours

(S,M,E,S,GFA,VE)

50% deposit per person to book. Full payment by 1st November. Dietary requirements are catered for on request and must be made aware of in advance. Table are based on sharing tables of 10

NEW YEAR RESIDENTIAL PACKAGES

Includes New Years Eve Gala, overnight accommodation with Full English Breakfast, and late check out until 12.00. Based on two people sharing. Supplement charges do apply per additional occupant. Single occupancy rate is available on request

DELUXE DOUBLE

£380.00

SUPERIOR DELUXE

£410.00

EXECUTIVE ROOM

£440.00

SUITE

£470

EXECUTIVE SUITE

£520.00

Book before 1st September '26 and get 5% off
Applies to residential packages only





SANTA & MRS CLAUS SHOW

Join us for a magical Christmas experience filled with fun and festive cheer! Our Character Welcome kicks off the event with lively songs, exciting holiday games, and audience participation, setting the perfect tone for the season. Then, enjoy a 30-minute interactive Christmas show featuring joyful songs, enchanting storytime, and sparkling snow to make the magic come alive. After the show, families will have the chance to meet and greet Santa and Mrs. Claus in person—so don't forget your cameras!

£26 per Adult Includes Breakfast Bap and a Tea & Coffee

£22 per Child Under 12 Includes Breakfast and a Juice

Sunday 6th December | 10:30 Arrival | 12.30 Finish

**Includes Breakfast | Santa & Mrs Claus Show | Meet and Greet with Santa & Mrs Claus
Tables under 10 will be Shared Tables**

Select one of the following options;

Adult's Menu - Breakfast Bap of either Sausage, Bacon or Egg

**Children's Menu - Breakfast Bap of either Sausage, Bacon or Egg
Pancakes with Berries & Syrup
Fruit Skewers, Yoghurt & a Pastry**

AFTERNOON TEA WITH THE GRINCH

Join us for a whimsical afternoon tea with the Grinch! Perfect for all ages, this festive event features a charming and playful atmosphere as you enjoy a delicious selection of finger sandwiches, and sweet treats. Meet the mischievous but lovable Grinch himself, and capture magical photos together. Whether you're a Whoville fan or just looking for a fun way to celebrate the holiday season, this delightful afternoon promises laughter, festive cheer, and plenty of Grinch-sized surprises. Don't miss out on this unique and joyful holiday experience!

£33 per Adult | £24 per Child Under 12

Sunday 13th December | 12:30 Arrival | 14.30 Finish

**Includes Afternoon Tea | Meet and Greet with The Grinch
Tables under 10 will be Shared Tables**

£10 deposit per person to book and full payment by 1st November



SANTA'S LITTLE HELPER!

Children's menu is available for 12's and under.
Menu is for Private Festive Dining and Christmas Day.

SMALL PLATES

Christmas Tree Mini Garlic Bread
Grilled Christmas tree Shaped Flatbread topped with Garlic Butter (G,M,E)

Merry Melon Sail
Refreshing Sliced Melon Boat, Parma Ham, Orange & Strawberry (SU,VE)

Mrs Claus Winter Warm Soup
Belly warming Tomato Soup Served with Toasted Buttered Fingers (M,GFA)

MAIN

Santa's Roast Turkey
Roast Potatoes, Pigs in Blanket, Sage & Onion Stuffing, Seasonal Vegetables, Gravy (M)

Frosty's Fish & Chipmas
Mini Battered Fillet of Fresh Haddock, Garden Peas, Homemade Chips (F)

Buttermilk "Chickmas" Burger
Breaded Strips of Chicken, Lettuce, Mayonnaise & Toasted Brioche Bun (G,E,M)

The Cheesy Christmas Pizza
Loaded Plant Based Tomato & Mozzarella Stone Baked Pizza (GFA)

DESSERT

Elf's Toffee Sundae
Vanilla Ice cream, Toffee Sauce, Chocolate, Mini Marshmallow, Honeycomb pieces, Sundae (M,E,S)

Coconut Snowman Skewer
Coconut, Almond Balls toasted in Coconut Skewer (N)

Rudolph's Reindeer Brownie
Chocolate Brownie, Pretzel antlers & White Chocolate Frosting (S,G)

CHILDRENS AFTERNOON TEA

SANDWICHES

Santa's Roast Turkey (G)

Mini Egg Bites (G,E,M)

Cheese & Ham Pin Wheel (G,SU)

Christmas Tree Strawberry Jam (G,SU)

SWEETS

Mini Chocolate Yule Log (G,E,M,S)

Snowman Cupcake (G,S)

Christmas Gingerbread Man (G,SU)

Strawberry Santa (S,M)

Homemade Plain Scone
Strawberry Jam (G,SU)

SAVORY

Pork Sausage Roll (G,S,SU)



TERMS & CONDITIONS

Provisional bookings will be secured for a maximum of 7 days, if made prior to the 1st November. Confirmations of a booking must be made by payment of a deposit and upon doing so you agree to our terms and conditions. Any bookings made after the 1st November will be required to be paid in full at the time of booking.

A £10 per person deposit is required for all restaurant bookings, from the 27th November – 23rd December 2026

A £15 per person deposit is required for Party Nights and Festive Hotel Events.

All Deposits are Non-Refundable or Transferable.

Private Festive Dining bookings require a 25% deposit which is non-Refundable or Transferable. Full payment and pre orders are required by 1st November.

Christmas Eve, Christmas Day and New Year's Eve a 50% deposit is required to book. Deposits are Non-Refundable or Transferable. Full payment and pre orders are required by 1st November.

All payments and pre orders are required by 1st November for Party nights, Festive Hotel Events, Christmas Eve, Christmas Day and New Year's Eve.

In the event of a late or failed payment owing, the hotel reserves the right to charge the payment method that was initially used for the deposit payment, for any outstanding fees on the account.

In the event of a late or failure to receive menu pre orders, the hotel reserves the right to confirm the menu choices on behalf of the booking.

For bookings made within a 21-day period prior to the event, full payment and menu choices are required immediately.

Group bookings are to be paid by one individual with one group bac or credit card payment. Individual payments will not be allowed.

Party Night discounted bedroom rates are to be paid in full at the time of booking. Cancellation is 48 hours prior to the day of arrival, after which if a cancellation is made, then the booking may be charged in full.

Guests booking overnight accommodation must provide a pre-authorisation upon arrival. If the accommodation is pre-paid prior to arrival, only a pre-authorisation for £60.00 per night is required by the guest staying, unless additional expenses will be settled by the company or organiser upon departure.

Dietary Requirements; Should be sent through with your pre orders. We cannot guarantee our produce is 100% free from allergens and intolerances and any dietary requirements must be made known to the hotel prior to your event.

The Mount Hotel reserves the right to cancel events due to lack of interest or unforeseen circumstances, including sports fixtures. In this instance an alternative date will be offered. In the event of cancellation by The Mount Hotel, deposits and payments will be refunded or credit raised for future events.

The Mount Hotel cannot guarantee parties table arrangements. Organisers should be aware that parties may be split over a number of tables although we will endeavour to keep parties together if possible. For tables less than 8, these may be sharer tables. Please note specific events such as New Year's Eve are shared tables unless you guarantee a table of 10.

Cancellations or reductions; All payments (deposits & full payments) are Non-Refundable and Non-Transferable. Should a guest pay a deposit and then not require their place, this deposit will be lost and cannot be included as part payment for their group's final payment, or exchanged for Food & Beverage. Cancellations or reductions made on your booking after the 1st November will be charged in full.

We advise people to take out insurance to cover you in case of cancellation due to illness, adverse weather or other reasons. If the Mount Hotel is obliged due to specific Government restrictions, to close the venue, the Mount Hotel may offer the client an alternative date for the event or credit for a future event but if that cannot be agreed the booking will be deemed cancelled and a refund will be processed.

Please note our kitchen does operate with all allergens and we cannot guarantee that all products will be allergen free. Please speak to a member of staff for more information. Key: V - Vegetarian / VE - Vegan, GF - Gluten Free, GFA- Gluten Free Available
Containing: (CE-CELERY, G-CEREALS/GLUTEN, CR-CRUSTACEANS, E-EGGS, F-FISH, LUP-LUPIN, M-MILK, MO-MOLLUSCS, MU-MUSTARD, N-NUTS, PN-PEANUTS, SS-SESAME SEEDS, S-SOYA, SU-SULPHUR DIOXIDE

HAVE YOU VISITED THE MOUNT GOLF & COUNTRY CLUB YET?

Our sister property is located on the edge of Perton village, just 4 minutes away from the hotel. It hosts a superb 18-hole parkland Golf course to enjoy a round of Golf, along with the longest driving range in Wolverhampton.

It's also home to an 18-hole Dinosaur-themed Adventure Golf, where you'll find our very own 20ft T-Rex as you make your way around the course, which is perfect for the family. To finish your experience, you can relax and unwind in The Bunker Sports Bar, which serves a modern twist of British food and Nepalese cuisine.

But that's not all! In addition to the above, we offer charity or corporate Golf days with our friendly and experienced team ready on hand to put together all the key parts of your day and ensure that it runs smoothly.

Should you wish to make a booking for any of our offerings, please **contact 01902 380073** or email **eventsmgc@themount.co.uk**





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