

The Mount Hotel

Tettenhall Wood | Wolverhampton



The Mount
hotel & conference centre

Winter Festivities

The Mount Hotel 2009

“Christmas is the season for kindling the fire of hospitality in the hall, the genial flame of clarity in the heart”

Washington Irving

“Heap on the wood! - the wind is chill; but let it whistle as it will, we’ll keep our Christmas merry still”

Sir Walter Scott

“It was always said of him, that he knew how to keep Christmas well, if any man alive possessed the knowledge. May that be truly said of us, and all of us! And so, as Tiny Tim observed,”

“God Bless Us, Every One!”

Charles Dickens



Wine and Champagne List

To ensure we have plenty of your favourite Wine and Champagne in stock, please complete the enclosed pre-order form

In the event of any of the below wines becoming unavailable you will be notified and an equivalent alternative will be offered.

White Wines

Western Cellars

Columbard/Chardonnay £16.50
A clean and well-rounded white with lovely lemony fruit and a fresh finish. CALIFORNIA

Niel Joubert Chenin Blanc £17.50
The ever so slightly off dry character of this wine provides a delightful fruitiness. Refreshing tropical fruit flavours with a lemon zest finish.

Runamok Chardonnay £18.95
A great Aussie Chardonnay that shows all the deliciously ripe tropical and citrus fruit character that we love and expect. AUSTRALIA

Pinot Grigio - Terre degli Osci £19.50
A delightfully fresh wine with a distinctive slightly spicy taste and excellent fruit. ITALY

Casa Rivas Sauvignon Blanc £19.95
Maipo Valley
Top class estate-bottled dry white from one of the very best valleys of Chile. Clean and fresh with aromas of ripe grapefruit and lemon zest. CHILE

Chablis Victor Berard £27.50
Bone dry classic white that has a full steely palate. This highly popular wine is particularly perfect with fish or white meat dishes. FRANCE

Rosé Wines

Sutter Home White Zinfaandel £18.95
Pretty pink with sweet aromas of strawberry and watermelon. It delivers even more on the palate with a refreshing crisp finish. CALIFORNIA



Wine and Champagne List... Continued

Red Wines

El Emparador Merlot £16.50
*Unoaked New-World Merlot with ripe fruit character.
Soft medium-bodied palate. CHILE*

Le Vila Tempranillo £17.95
Cabernet Sauvignon - Navarra
*With great deep colour this rich young Spanish red has
superb fruit and balance. Real class and a great find. SPAIN*

Runamok Shiraz £18.95
*Aromas of rich fruitcake, dark chocolate and liquorice are
underscored on the palate by ripe blackcurrant
cassis flavours with a lovely subtle whiff of fresh mint leaf.
AUSTRALIA*

Chianti - Botter £19.50
*Easy drinking with ripe berry aromas and rich cherries
flavours on the palate. Stunning!!! ITALY*

Sutter Home Red Zinfandel £19.95
*Fresh berry aromas and a hint of spicy black pepper.
Bright and juicy with a zesty spiciness and supple tannins.
CALIFORNIA*

Rioja Marques de Caceres £27.50
*A good bodied fragrant red Rioja. The Tempranillo Mazuelo
and Graciano grapes are aged in American oak casks to
give top Rioja smoothness. SPAIN*

Sparkling Wine and Champagne

Lois Perdrier Brut Sparkling £17.95
*Blended from white grapes including Columbard and
Chenin. Fresh and delicate with nice fruit aromas. Elegant
and well balanced sparkler. FRANCE*

Champagne Cuperly £32.00
Grande Reserve NV Brut
*With 25 hectares of own vines in the Montagne de Reims
this Verzy family producer makes top-class Champagne.
FRANCE*

Champagne Veuve £49.50
Clicquot NV Brut
*Moet and Chandon are the brand leaders in Champagne.
Dry and elegant with a strong mousse. FRANCE*

Champagne Veuve Clicquot NV Brut £57.50
*Fuller and richer than most non-vintage Champagne.
A world famous Champagne- rich and creamy with an
explosion of citrus fruit and a delightful yeasty toastiness.
FRANCE*



Festive Party Nights

Party nights include a celebration disco, hats and party novelties

£25.00 per person

£35.00 per person

3rd, 4th & 5th December

9th, 10th, 11th, 12th, 14th, 15th, 16th, 17th, 18th, 19th

21st, 22nd & 23rd December

To Commence

Spiced Parsnip Soup

Chicken Liver pâté

With fresh figs and toasted ciabatta bread

To Follow

Roast Norfolk Turkey

Chipolata and bacon roll, sage and onion stuffing

Fillet of Salmon (GF)

Watercress butter sauce

Roasted Red Pepper

Filled with a mushroom and brie risotto

Seasonal vegetables and potatoes

To Conclude

Christmas Pudding

Chilled brandy sauce

Chocolate Truffle

Torte vanilla anglaise and carmalised kumquats

Held in our enchanting Great Hall or stylish Manders Restaurant

The bar is open from 7.00pm and Dinner is served from 7.45pm • Bar closes at 12.30am and Disco finishes at 1.00am
(GF) - gluten free



Christmas Day

Luncheon

£75.00 PER ADULT • £37.50 FOR CHILDREN UNDER 12 includes a gift from Santa • FREE UNDER 3 • FRIDAY 25th DECEMBER

To Welcome

Champagne and Canapés

To Commence

Baby Spinach and Asparagus Soup

Herb croutons

Smoked Halibut and Cured Salmon (GF)

Lime oil dressing

Ham Hock and Vegetable Terrine

Sweet plum chutney

Main Course

Roast Norfolk Turkey

Chipolata and bacon roll, sage and onion stuffing

Medallions of Beef Fillet (GF)

Smoked bacon lardons, glazed Stilton

Butternut Squash and Goats Cheese Mousseline

Baby roast vegetables, wild roquette

Seasonal vegetables and potatoes

Desserts

Christmas Pudding

Chilled brandy sauce

Coconut Truffle (GF)

Pistachio crumb, vanilla cream

Vanilla Fromage Frais Mousseline

Wild berry compete

Cheese Course

Selection of Cheese

Celery, grapes and biscuits

To Finish

Coffee and Mince Pies

(GF) - gluten free



Boxing Day

Jazz Lunch

£35.00 PER ADULT • £16.00 FOR CHILDREN UNDER 3 • FREE UNDER 3 • SATURDAY 26th DECEMBER

To Commence

Minestrone Soup (GF)

Parmesan shavings

Pressed Corn-fed Chicken and Parsley Terrine

Raspberry vinaigrette

Slow roasted salmon mousse

Bound with a dill crème fraiche

To Follow

Sirloin of Beef

Yorkshire pudding, horseradish sauce

Hake fillet topped with a pea puree

Baby spinach and asparagus

Supreme of Chicken (GF)

Chorizo, Poppy seed mash

Vanilla Risotto

Balsamic reduction and Parmesan crisp
Seasonal vegetables and potatoes

To Conclude

Warm apple tarte tatin caramel sauce

Strawberry kirshe torte

Vanilla anglaise

Selection of Cheese

Celery, grapes and biscuits

Coffee and Petit Fours

The bar is open from 12.00pm Lunch is served from 12.30pm until 4.00pm
(GF) - gluten free



New Year's Eve

GALA DINNER, DISCO, CASINO & FIREWORKS AT MIDNIGHT

£85 PER PERSON • DINNER £110.50 PER PERSON with accommodation • THURSDAY 31ST DECEMBER

To Welcome

Champagne with hot Canapés

Appetiser

Buffalo Mozzarella (GF)

To Commence

Smoked Chicken and Chicory Salad (GF)

Lemon crème fraîche

Main Course

Fillet of Beef (GF)

Stilton tarragon mousse, parsnip puree

Butternut Squash and Goats Cheese

Mousseline

Baby roast vegetables, wild roquette

Seasonal vegetables and potatoes

Dessert

Baked Lemon Tart

Wild berries, brandy snap basket

Cheese Course

Selection of Cheese

Celery, grapes and biscuits

To Finish

Coffee and Petit Fours

The bar is open from 7.00pm and dinner is served from 7.45pm. Bar close at 2.00am and Disco finishes at 2.30am. No under 18s. Black tie only.
(GF) - gluten free

Accommodation rates and function terms and conditions

The Mount Hotel

£40.00 SINGLE ROOM, bed & breakfast £60.00 DOUBLE or TWIN ROOM, bed & breakfast

Disco party nights bedroom rates - £40.00 for a SINGLE - £60.00 for a DOUBLE or TWIN ROOM - includes full English breakfast

Book 10 rooms and get yours for free

Visiting, friends and family rates - the whole of December £50.00 for a SINGLE or £70.00 for a DOUBLE including full English breakfast

Special rates are available for party night attendees as detailed above

-Please quote the party night date and party name when making your reservation to qualify for these rates.

Rates apply to all party nights throughout the party season, excluding New Year's Eve, are inclusive of VAT and must be pre-booked and a deposit paid as detailed on the booking form.

RESERVATION TERMS AND CONDITIONS

A non refundable and non transferable deposit as stated on the booking form, per person, must be received within 10 days of the original reservation being made. Full payment is required a minimum of 28 days prior to the date of the event. Should these not be received, the booking will be released automatically.

In the event of cancellation or reduction of numbers from the original booking, full charges will be made unless spaces are re-sold. Any guests who require vegetarian dishes or have any special dietary needs should inform the hotel a minimum of 14 days prior to their function.

Party organizers or company representatives will be liable for any misconduct by their guests in damage to property of The Mount Hotel and its associated assets.

The Mount Hotel is legally bound not to serve alcohol to persons under 18 years of age or persons intoxicated by alcohol. It is the organizer's responsibility to ensure that all guests are over the age of 18.

For private parties a minimum number of diners will apply. Should the number drop below the minimum, the hotel reserves the right to sell space to other clients.

For the benefit of other guests we request that customers are smartly dressed on Party nights and refrain from wearing jeans and trainers. Management reserves the right to refuse admission. The Hotel reserves the right to cancel an event and will endeavour to offer alternative dates whenever possible.

The Management have the right to change room locations as and when required.



Drinks Packages

Wine

Buy 5 bottles of House wine and get 1 free

Bucket

6 bottles of Bud OR 6 bottles of Smirnoff Ice
Only £10

Shooters

Tray of 10 Tequilas/Sambucas/Aftershock £20

Also available: canapés on arrival (£5.00 per person) and cheeseboards at Midnight (£25.00 each)

