



Mulberry
Tree
RESTAURANT & BAR

FESTIVE MENU 2022



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◇ **FESTIVE MENU 2022** ◇

2 courses £26.00 · 3 courses £32.00 · Lunch 12 pm - 2.30 pm · Dinner 6 pm - 8.30 pm



TO START

Roast parsnip & apple soup

Parsnip crisp, home-made bread GFA | VEA

Red onion tarte tatin

Beetroot, rocket pesto (N | V)

Grapefruit cured salmon

Pickled cucumber & dill, watercress, salmon caviar (GF | LF)

Chicken liver parfait

Granary toast, cranberry relish (GFA)



MAINS

Roast breast of turkey

Cranberry stuffing, pigs in bacon, roast potatoes, honey roasted carrots & parsnips, turkey gravy (GFA)

Slow cooked belly of pork

Wholegrain mustard mash potato, savoy cabbage, apple purée, red wine jus (GF)

Roast seabass fillets

Bubble & squeak, spinach, white wine & chive sauce (GF)

Nut roast

Roast butternut squash, green beans, onion purée, sage (GF | VE | N)

All the above served with mulled wine braised red cabbage and shaved Brussel sprouts with chestnuts



DESSERTS

Traditional Christmas pudding

Vanilla bean custard, almond & amaretto ice-cream (N)

Caramelised pear & apple crumble

Vanilla ice cream (GF | VE)

Dark chocolate mousse

Cherry sorbet, white chocolate crumble (GF)

English cheese board

Festive apple & cranberry chutney, crackers, celery (GFA)

To Finish: Tea or coffee & a mince pie

ALLERGENS: ANY DISH MARKED WITH A V IS SUITABLE FOR VEGETARIANS, VE IS VEGAN, VEA IS VEGAN IF AMENDED, GF IS GLUTEN-FREE, GFA IS GLUTEN-FREE IF AMENDED, LF IS LACTOSE-FREE, LFA IS LACTOSE-FREE IF AMENDED, N MEANS THIS DISH CONTAINS NUTS. PLEASE ALSO BE AWARE THAT WE ALSO HAVE ALLERGEN SHEETS SO DO NOT BE AFRAID TO ASK US.



Mulberry
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Merry Christmas



CHRISTMAS DAY 2022



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Merry Christmas

CHRISTMAS DAY 2022

6 course menu £110 · Children under 12: £69 · Arancini and glass of Prosecco on arrival at 12.00pm

TO START

Curried butternut squash, coriander & coconut soup

Red onion bhaji, fresh bread & butter (V | VEA | GFA)

Duck liver parfait

Bramley apple compote, pickled blackberries, pumpkin seed brittle, toasted brioche

Twice baked goat's cheese soufflé

Textures of beetroot, hazlenuts, watercress, balsamic (V | N)

Sauteed scallops & pork belly

Cauliflower purée, crackling, red wine jus (GF)

MAINS

Roast breast of turkey

Cranberry stuffing, pigs in bacon, garlic & thyme roast potatoes, turkey gravy (GFA)

Rare roast Herefordshire beef

Yorkshire pudding, braised brisket bon-bon, roast potatoes, watercress, red wine gravy

Pan fried halibut fillet

King prawn, confit garlic mash potato, pak choi, shrimp & chive cream sauce (GF)

Mushroom, thyme & Stilton pithivier

Wilted spinach, mushroom purée (VEA)

All the above served with mulled wine braised red cabbage, sautéed Brussel sprouts & honey roast carrots & parsnips

DESSERTS

Traditional Christmas pudding

Vanilla bean custard, almond & amaretto ice-cream (N)

Poached pears

Hazelnut crumble, honeycomb ice-cream, winter berry compote (GF | VE | LF | N)

Dark chocolate fondant

Pistachio ice-cream, cherries

Mango panna cotta

Coconut sorbet, passion fruit curd, roast pineapple (GF)

For the table: British cheese board

Festive apple & cranberry chutney, crackers, celery (GFA)

To Finish: Tea or coffee & a mince pie

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