

CHRISTMAS DAY MENU

Starters

- Beetroot & Vodka Cured Salmon
- Confit Duck Terrine
- Crispy Soft-Shell Crab
- Butternut Squash & Sage Arancini

Mains

- Roasted Breast of Turkey
- Roasted Beef
- Roast Monkfish Tail
- Root Vegetable & Lentil Wellington

Desserts

- Traditional Christmas Pudding
- White Chocolate & Cherry Panna Cotta
- Blood Orange Jelly
- English Cheese Board

Signature:

To make a reservation please contact
Phone: 01684561837
Email: reservations@mulberrytrees.co
50 Belle Vue Terrace, Great Malvern,
Worcestershire, WR14 4PZ
www.mulberrytrees.co

Terms and Conditions

Please check availability by phoning us on 01684 561837.
A non-refundable deposit of £50 is required per
booking, to secure your booking with an approximate
number of attendees.

All menu selections are to be chosen and paid in full by
25th November 2024. The deposit and pre-payment are
non-refundable and non-transferable.

Cancellations

Any cancellation must be forwarded by recorded
delivery. The hotel is entitled to retain your deposit and
pre-payment in full. If your booking is not confirmed
by 25th November 2024, the hotel reserves the right to
release your booking.

CELEBRATE CHRISTMAS 2024



at The Mulberry Tree Restaurant &
Mount Pleasant Hotel



JOIN US FOR FESTIVE FUN

Enjoy a night filled with great food, drink, music &
laughter - the perfect recipe for a celebration!



80s-90s Party Night

Saturday 7th December | 3 Courses & DJ £50pp

Festive Meal & Party

Friday 13th December | 3 Courses & DJ £45pp

Murder Mystery Night

Saturday 14th December | 3 Courses £65pp

Stand Up Comedy Night

Friday 20th December | 1 Course | £40pp



To book one of the above events, please contact us at:

Phone: 01684 561837

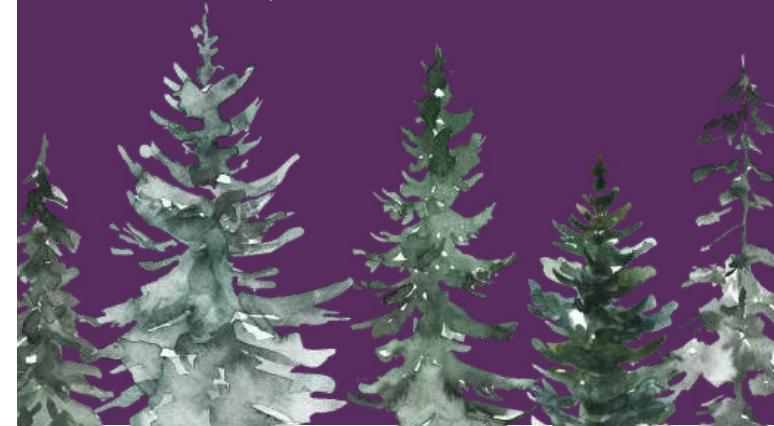
Email: reservations@mulberrytrees.co

50 Belle Vue Terrace, Great Malvern, Worcestershire,
WR14 4PZ



Mulberry
Tree
RESTAURANT & BAR

Christmas
Menus



CHRISTMAS FESTIVE MENU



Available between 2nd & 23rd December
Lunch 12pm-2pm | 2 Courses £27.00 | 3 Courses £32.00pp
Dinner 6pm-8:30pm | 3 Courses £32.00pp

TO START

Chicken & Duck Liver Parfait
Fig compote, toasted ciabatta (GFA)

Parsnip & Sage Soup
Homemade bread, butter (V|VEA|GFA)

Beetroot Carpaccio
Poached pear, chicory, feta, lemon dressing,
toasted seeds (V|VEA|GF)

Smoked Mackerel Mousse
Saffron potato salad, pickled cucumber (GF|LF)

MAINS

Roasted Breast of Turkey
Cranberry & apricot stuffing, pigs in blankets,
rosemary & garlic roast potatoes, turkey gravy
(GFA|LF)

Slow-Cooked Blade of Beef
Horseradish mash, greens, red wine jus (GF|LF)

Pan Fried Bream Fillet
Shellfish & white bean cassoulet, herb aioli (GF)

Caramelised Onion & Goats Cheese Tart
Wilted spinach green beans, balsamic glaze
(V|GFA|VEA)

All served with braised red cabbage, roast parsnips,
sautéed Brussel sprouts (V|LF)

DESSERTS

Traditional Christmas Pudding
Apple & cinnamon ice cream, vanilla custard (N)

Roasted Pineapple
Coconut sorbet, rum & raisin syrup (GF|VE|LF)

Gingerbread Crème Brûlée
Gingerbread, chocolate ice cream (GF)

English Cheese Board
Cranberry chutney, crackers, apple (GFA)

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, and N means this dish contains nuts. Please also be aware that we also have allergen sheets so don't be afraid to ask us.

CHRISTMAS DAY MENU



Adult £105 | Children under 12 £65 (Crackers included)

Champagne on arrival at 12:00pm

TO START

Beetroot & Vodka Cured Salmon
Horseradish & celeriac remoulade, smoked orange
reduction (GF)

Confit Duck Terrine
Onion chutney, toasted brioche, watercress (GFA)

Crispy Soft-Shell Crab
Asian slaw, miso mayo

Butternut Squash & Sage Arancini
Rocket & walnut pesto, semolina (GFA|VE|N|LF)

MAINS

Roasted Breast of Turkey
Cranberry & apricot stuffing, pigs in blankets,
rosemary & garlic roast potatoes, turkey gravy
(GFA|LF)

Roasted Beef
Yorkshire pudding, rosemary & garlic roast potatoes,
red wine gravy (GFA|LF)

Roast Monkfish Tail
Jerusalem artichoke risotto, salmon caviar, herb oil
(GFA)

Root Vegetable & Lentil Wellington
Filo pastry, caramelised onion puree, onion seeds
(LF|V|VE)

All served with braised red cabbage, roast parsnips, sautéed
Brussel sprouts (V|LF)

DESSERTS

Traditional Christmas Pudding
Almond & Amaretto ice cream, vanilla custard (N)

White Chocolate & Cherry Panna Cotta
Pistachio ice cream, chocolate crumble (GF|N)

Blood Orange Jelly
Orange sorbet, grapefruit & basil, lime crisps
(GF|VE|LF)

English Cheese Board
Cranberry chutney, crackers, apple (GFA)

TO FINISH

Tea or coffee & mince pie

BOOKING FORM



£50 deposit per booking. Complete and return this
brochure with the menu choices, number of guests and
final payment before 25th November 2024.

Name/Company:

Contact Number:

E-mail:

Reservation Date & Time:

Attending For: Festive Menu Christmas Day

Number of Guests:

Any Special Dietary Requirements:

MENU OPTIONS



Please use the dotted line to state number of servings

CHRISTMAS FESTIVE MENU

Starters

Chicken & Duck Liver Parfait

Parsnip & Sage Soup

Beetroot Carpaccio

Smoked Mackerel Mousse

Mains

Roasted Breast of Turkey

Slow-Cooked Blade of Beef

Pan Fried Bream Fillet

Caramelised Onion & Goats Cheese Tart

Desserts

Traditional Christmas Pudding

Roasted Pineapple

Gingerbread Crème Brûlée

English Cheese Board

Little Extras

Pigs in blankets £5.00

Roast Potatoes £4.50

Mince Pie £1.00

Tea/Coffee £2.60