

# Festive Meal & Party



Friday 13th December | 3 Courses & DJ £45pp  
Arrival at 7pm | Food Served at 7.30pm

## TO START

Ham Hock & Smoked Chicken Terrine  
Pineapple chutney, homemade bread (GFA/LF)

Grilled Goats Cheese  
Mulled wine pears, watercress, hazelnuts, pesto (V/N/GF)

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

## MAINS

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

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

Parsnip, Sage & Onion Tart  
Spiced carrot puree, chantenay carrots, spinach, sage oil (GFA/VEA)

## DESSERTS

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

Warm Blondie  
White chocolate crumble, strawberry & white chocolate ripple ice cream

Gingerbread Crème Brulee  
Gingerbread, chocolate ice cream (GF)

To book, please call 01684 561837,  
email: [reservations@mulberrytrees.co](mailto:reservations@mulberrytrees.co) or visit Eventbrite.

**Allergens:** any dish marked with a V is suitable for vegetarians. VE is vegan, VEA is vegan if amended, EF is egg-free, GF is gluten-free, GFA is gluten-free if amended, LF is lactose-free, LFA is lactose-free if amended, and N means this dish contains nuts. Please be aware that we also have allergen sheets so do not be afraid to ask.