



Mulberry
Tree
RESTAURANT & BAR

Christmas Day 2025

Adults £88.00 per person

Children £55.00 per child





CHRISTMAS DAY *Menu*

12:00 Arrival

Welcome glass of chilled champagne or orange juice alternative

STARTERS

Martin's Warm Flatbread (V, VE)

Soft flatbread with roast parsnip & garlic hummus, topped with maple-glazed sprout crisps

Honey & Mustard Glazed Pigs in blankets


With Cotswold cider glaze, parsnip purée, red wine jus & crisp sage

Worcestershire Leek & potato Velouté (V, GF on request)

Served with brioche or GF bread

Seven & Wye Oak-Smoked Salmon (GF on request)

With lemon cream cheese, watercress & dill






CHRISTMAS DAY *Menu*


MAINS



Grilled Chalk Stream Trout (GF on request) (N)




With leek & chestnut velouté, garlic potatoes, carrot purée & red wine glaze



Braised Feather Blade of Herefordshire Beef (GF on request)
With truffle-whipped potatoes, bourguignon garnish & red wine jus

Slow-Cooked Turkey & Cranberry Roulade
With creamed sprouts, fondant potato & pig in blanket



Christmas Vegetable Gratin (V)
With sprouts, carrot, potatoes, leeks & Gruyère cheese crust

Spiced Parsnip & Apple Risotto (V, GF, VE)
With cumin, cinnamon, nutmeg & agave glaze

All dishes served with Creamed Brussels Sprouts with Chestnuts (V, N GF) and Honey-Glazed Roast Root Vegetables (V, GF)





CHRISTMAS DAY *Menu*

DESSERTS

Christmas Bakewell Tart (V) (N)
With stem ginger ice cream

Blackcurrant Sorbet (V, VE, GF)
With mulled wine fruits & berry syrup


Winter Berry crème brûlée (V)
With raspberry sorbet

Sticky Fig Pudding (V)
With sherry custard & clotted cream

Festive Local Cheeseboard
With seasonal accompaniments

FOLLOWED BY

★ Traditional Mince Pie and a Glass Of Mulled Wine





CHRISTMAS DAY

Kids Menu

(FOR UNDER 12'S ONLY)

Arrival glass of chilled Sparkling Elderflower or orange juice

STARTER

Worcestershire Leek & potato Velouté (V, GF on request)

Served with brioche or GF bread

MAINS

Christmas Pigs in Blankets

With Creamy Mash & Rich Gravy

Veggie Christmas Pasta (V)

Mini Turkey Roast Dinner

DESSERTS

Festive Berry Jelly & Ice Cream

Classic Marble Cake with Vanilla Ice Cream & Chocolate Sauce

FOLLOWED BY

Traditional Mince Pie and spiced Christmas hot chocolate





CHRISTMAS DAY *Menu*

TERMS & CONDITIONS

To make a reservation please contact:

Phone: 01684 561837

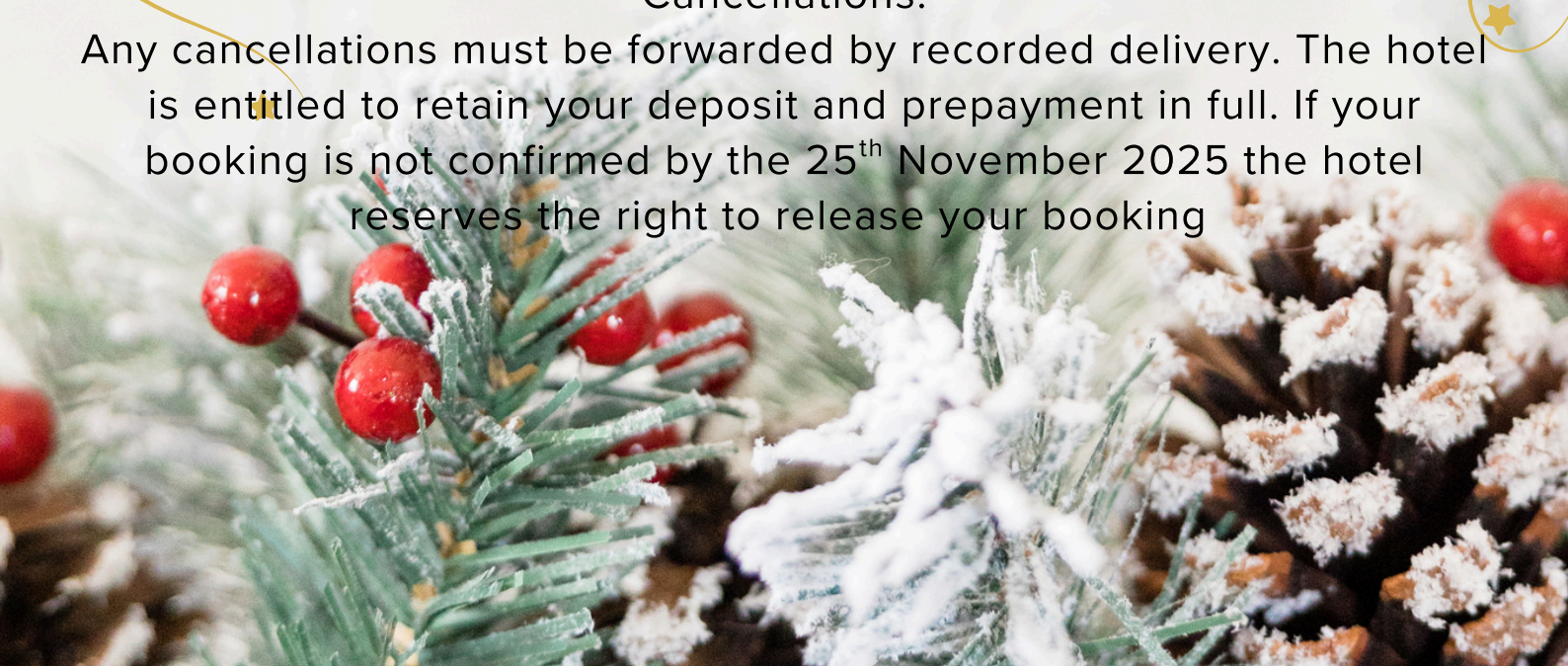
Email: reservations@mulberrytree.co

Please check availability by phoning or emailing us on the the above details. A non refundable deposit of £15.00 per person is required per booking to secure your booking with an approximate numbers of attendees.

All menu selections are to be chosen and paid in full by 25th November 2025. The deposit and pre payment are non refundable or transferable

Cancellations:

Any cancellations must be forwarded by recorded delivery. The hotel is entitled to retain your deposit and prepayment in full. If your booking is not confirmed by the 25th November 2025 the hotel reserves the right to release your booking






CHRISTMAS DAY *Menu*

ALLERGEN & SAFETY NOTICE

Our kitchen handles Gluten, Milk, Eggs, Fish, Shellfish, Nuts, Peanuts, Sesame, Soya, Celery, Mustard, Sulphites, Lupin & Molluscs



While we take every precaution to avoid cross contamination, we cannot guarantee that any dish is completely allergen free

Please inform us of any allergies when placing your booking

(V) Vegetarian (VEA) Vegan if Amended (GF) Gluten Free (GFA) Gluten Free if Amended (N) Contains nuts (NGO) No Gluten Option

