



Festive Menu

Available from
7th November 2025 - 11th January 2026

£34.00 2 courses per person

★ £38.00 3 courses per person


Celebrate in style—our function spaces are also available for exclusive use for up to 80 guests, complete with our in-house DJ to keep the festive spirit alive. An additional charge of £350.00 would apply.





FESTIVE *Menu*

STARTERS



Goats Cheese & Sun-Blushed Tomato Arancini (V)

Crisp risotto balls with creamy goats' cheese & sun-blushed tomato,
served with aioli



Chicken Liver Pâté (NGO)

Onion jam, clarified butter, sourdough

Glazed Hog & Honey Sticks

Pigs in blankets with Cotswold cider glaze, parsnip purée & red wine
jus

Soup Of The Day (V, GFA, VEA)



Served with warm artisan bread and butter








FESTIVE *Menu*

MAINS




Sun-Blushed Tomato & Basil Risotto (V, VEA)
With parmesan crisp


Slow cooked Turkey
With fondant potato & pig in blanket



Catch Of The Day - Pan-Fried Seabass (GF)
With garlic sautéed potatoes, cabbaged cream reduction, lemon &
herb beurre blanc



Blade Of Herefordshire Beef (GF on request)
With dauphinoise potatoes, cranberry jus



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





FESTIVE *Menu*

DESSERTS

Warm Chocolate Brownie (GF)
With vanilla ice cream

Selection Of Ice Creams & Sorbets (VEA)
Vanilla, Chocolate, Strawberry and sorbet flavours

Christmas Bakewell Tart (V)
With stem ginger ice cream

Sticky Toffee Pudding
Butterscotch sauce & ice cream

Chef's special (VE, V)

Optional extra: Traditional Mince Pies £4.50 for two







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.

We would require full payment for the hire of the DJ upon booking, this is non refundable



All menu selections are to be chosen and paid in full two weeks prior to your event date.

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 with deposit or paid in full two weeks prior to your event date, the hotel reserves the right to release your booking





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 (VE) Vegan (GF) Gluten Free (GFA) Gluten Free Available (N) Contains nuts (NG) No Gluten Option Available

