



**Mulberry
Tree**
RESTAURANT & BAR

New Year's Eve 2021

TO START

Beetroot & vodka cured salmon GF

Beetroot remoulade, apple gel, baby cress

Mushroom, thyme & garlic pithivier V

Wilted spinach, mushroom velouté

Confit & smoked duck terrine LF

Sour cherries, pistachio, balsamic onion focaccia

MAINS

Roast loin of venison

Venison bon bon, braised red cabbage, parsnips, chocolate venison sauce

Roasted chicken breast

Chicken leg tortellini, wilted spinach, carrot puree, chicken jus

Pan fried halibut GF

Brown crab risotto, shellfish bisque, fennel

Butternut squash & parmesan tian V/VEA/GF

Spinach, squash puree, pine nuts, sage crisps

PRE DESSERT

Peach Bellini sorbet

TO FINISH

Dark chocolate fondant

Kirsch marinated cherries, pistachio ice-cream

Tropical fruit platter GF

Passion fruit crème brûlée, mango jelly, coconut ice-cream, roast pineapple

Selection of local & English cheeses GFA

*home-made chutney, crackers, celery
tea/coffee & petit fours to finish*

£45.00 PER PERSON | SERVICE 7PM- 9:30PM