



Mulberry  
Tree  
RESTAURANT & BAR

# Christmas Day Menu



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5 course menu £99.95 | Children under 12: £59.95

Canapés and glass of Prosecco on arrival at 12:00

## TO START

### Keralan Cauliflower Soup

Brussel sprout pakora, coriander oil (V|VEA|GFA)

### Smoked Chicken & Ham Hock Terrine

Bramley apple & sage chutney, pickled vegetables, toasted brioche (GFA)

### Roasted Shallot & Armagnac Tarte Tatin

Crisp puff pastry topped with roasted shallots, red wine & armagnac, served with sun blushed tomato sauce & balsamic glaze (VE)

### Gin Cured Salmon

Gin, juniper & lemon infused smoked salmon, served with pickled red onion, lemon mayonnaise, balsamic glaze, and ciabatta

## MAINS

### Roast Crown of Turkey

Cranberry & sage stuffing, pigs in bacon, roast potatoes, turkey gravy (GFA)

### Slow Cooked Blade of Beef

Yorkshire pudding, onion purée, roast potatoes, red wine gravy (GFA)

### Fillet of Cornish Hake

River fowey mussels, lobster sauce, sea vegetables, saffron sautéed potatoes

### Chargrilled King Oyster Mushroom

Smoked sweetcorn purée, roasted peppers, green beans, sunblase tomato and a rich gravy (GF|VE)

**All served with festive braised red cabbage, Brussels sprouts & honey roast carrots and parsnips**

## DESSERTS

### Traditional Christmas Pudding

Traditional brandy cream sauce (N|VEA|GFA)

### Chocolate, Orange & Cranberry Tart

Clotted cream & fruit coulis

### Prosecco Poached Pear

Whipped vanilla cheesecake, blackberry sorbet, honeycomb (GF|VEA)

### English Cheese Board

Festive chutney, crackers, celery (GFA)

## TO FINISH

**Tea or coffee & mince pie**

**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, N means this dish contains nuts. Please be aware that we also have allergen sheets so do not be afraid to ask.