



Mulberry
Tree
RESTAURANT & BAR

Festive Menu



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LUNCH 12:00 - 14:30 | DINNER 18:00 - 20:30

2 courses £26.00 | 3 courses £32.00

Children under 12: 2 courses £13.00 | 3 courses £16.00 (Crackers included)

TO START

Sweet Potato, Parsnip & Apple Soup

Sweet potato & parsnip crisp, homemade bread (GFA|VEA)

Wild Garlic & Mushroom Paté

Cucumber & dill salad, melba toast, watercress (GFA|VE)

Ham Hock Terrine

Piccalilli purée, pickled vegetables, toasted ciabatta (GFA)

Smoked Haddock & Crab Cakes

Pickled cucumber & dill salad, watercress, lemon mayonnaise

MAINS

Roast Breast of Turkey

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

Roast Salmon Fillet

Lemon & herb potato rosti, sea vegetables, roast tomato sauce (GF)

Slow Cooked Lamb Shank

Crushed new potatoes, sautéed greens, mint purée, red wine jus (GF)

Chestnut Roast

Lentil nut roast, butternut squash purée, sautéed greens (N|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|GFA|VEA)

Dark Chocolate & Orange Tart

Orange sorbet, candied orange, chocolate sauce

English Cheese Board

Red onion marmalade, crackers, celery (GFA)

Banana Meringue

Toasted flaked almonds layered with fresh cream & meringue (GF|N)

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.