



Mulberry
Tree
RESTAURANT & BAR

PRIVATE DINING



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◇ **CANAPÉS** ◇

£4.50 per person for three

Smoked salmon & cream cheese pancake roll **(GF)**
Broccoli & blue cheese tartlet
Lamb & mint kofta **(GF | LF)**
Ham hock ballontine, red onion jam en croute **(GF | LF)**
Mushroom & thyme puff pastry
Thai fish cakes **(GF | LF)**
Marinated green and black olives

◇ **SIT DOWN MEAL** ◇

2 courses – £30 per person | 3 courses – £38 per person

For thirty guests, please choose three starters, three mains and three desserts from the options available so they can make their selections and provide a pre order (Please choose two options if guest numbers are thirty-one people or more)

STARTERS

Confit duck terrine, fig chutney, toasted brioche **(LFA | GFA)**
Crispy ham hock fritters, apple chutney, celeriac remoulade, rocket
Smoked mackerel mousse, pickled cucumber, melba toast, watercress **(GFA)**
Thai fishcakes, sweet chilli sauce, herb salad, lime **(GF)**
Pea & mint soup, fresh herbs, crème fraiche, bread, butter **(GFA | LFA)**
Goats cheese mousse, celery, walnuts, apple, gem lettuce, crème fraiche dressing **(N)**

MAINS

Lamb rump, basil mash potato, tapenade, roast cherry tomatoes, basil jus **(GF | LFA)**
Slow cooked blade of beef, horseradish mash, greens, onion puree, red wine jus **(GF)**
Five spiced duck breast, red cabbage, sweet potato, sweet and sour pineapple, red wine jus **(GF)**
Slow cooked pork belly, creamed cabbage & bacon, fondant potato, confit garlic, sage jus **(GF)**
Baked cod fillet, welsh rarebit crust, champ potato, spinach, chive cream sauce
Pan fried salmon fillet, sautéed vegetables, sesame soy & honey dressing, wontons **(LF)**
Wild mushroom risotto, parmesan, rocket, balsamic **(GF | VEA)**
Roasted cauliflower steak, Thai green vegetable curry **(GF | VE)**

DESSERTS

Caramelised apple & almond tart, vanilla ice-cream, toffee sauce **(N)**
Strawberry & vanilla mille-feuille, strawberry & vanilla set creams, strawberry sorbet
Chocolate delice, mango gel, chocolate crumble, mango sorbet
Sticky toffee pudding, butterscotch sauce, clotted cream, shortbread crumble
Poached pear, hazelnut crumble, blackberry compote, honeycomb ice cream **(GF | VE)**
Selection of local & English cheeses, homemade fruit chutney, cheese biscuits, celery **(GFA)**



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◇ **BUFFET** ◇

£16 per person

Please select three types of sandwiches, two items from the light bites and one dessert.

SANDWICHES

Selection of sandwiches on granary & white bread

- Tomato, mozzarella & pesto **(V|N|GFA)**
- Hummus, rocket & red pepper **(LFA|V|VE|GFA)**
- Free-range egg mayo & watercress **(V|GFA)**
- Smoked salmon & crème fraiche **(LFA|GFA)**
- Herefordshire ham & piccalilli **(LFA|GFA)**
- Coronation chicken **(LFA|GFA)**
- Herefordshire roast beef, horseradish & watercress **(LFA|GFA)**

LIGHT BITES

- Red onion bhajis, mango chutney & mint yoghurt dipping sauce **(GFA|LFA)**
- Sweet potato falafels, tahini dip **(GF|LF|VE)**
- Warm mini broccoli & blue cheese quiches **(H)**
- Mini Thai fishcakes, sweet chilli dipping sauce **(H|GF|LF)**
- Smoked salmon & cream cheese quiches **(H)**
- Ham hock bon bons, wholegrain mustard mayo dip **(H)**
- Marinated chicken wings **(H|GF|LF)**
- Home-made sausage rolls
- Stilton & cheddar cheese board, served with home-made chutney and cheese biscuits **(GFA)**

DESSERTS

- Dark chocolate brownie, fresh strawberries
- Cherry & almond tart, chantilly cream **(N)**
- Lemon drizzle cake, fresh raspberries **(GFA|LFA)**

◇ **AFTERNOON TEA** ◇

Afternoon tea £19.00 per person | **Royal afternoon tea** £27.00 per person

A selection of finger sandwiches, home-made fruit scones, clotted cream, strawberry jam, mini cake selection, served with tea or coffee

(A bottle of 20cl prosecco with the royal afternoon tea)