



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 crouete **(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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◇ **HOT FORK BUFFET** ◇

£18.95 per person

Please select 2 main dishes, 2 sides and 1 dessert from the below options

MAIN MEAT DISHES

Mild Chicken Curry (GF | LF)

Beef Stroganoff (GF)

Cottage Pie (GF | LFA)

Beef Lasagne

Sweet and Sour Chicken, Yellow Peppers and Pineapple (GF | LF)

Chicken Pasta in a Tomato and Herb Sauce (LF)

Spicy Sausage, Lentil and Tomato Casserole (LF)

Beef Meatballs in Tomato Sauce (LF)

Chicken, Bacon and Leek Casserole

BBQ Pulled Pork and Bap (LF)

MAIN FISH DISHES

Mini Battered Fish (LF)

Fish Pie with Cheese and Leek Topping

Seafood Pasta Bake

Thai Fishcake (LF)

MAIN VEGETARIAN/VEGAN DISHES

Halloumi Burgers

Spinach and Ricotta Lasagne

Mushroom Risotto (GF | LFA | VEA)

Chunky Sweet Potato and Mixed Bean Chilli (VE)

Creamy Asparagus Gnocchi

Rocket, Ricotta and Sun Blush Tomato Pasta

Artichoke and Tofu Tagine (VG | GF)

Thai Vegetable Curry served with Jasmine Rice (VE)

SIDES

Jacket Potato

Garlic Bread

Herby New Potatoes (GF | LF)

Selection of Seasonal Vegetables

Skin on Chips

Mixed House Salad

Potato Salad (LF)

Basmati Rice (GF | LF)

Vegetable Samosas (LF)

Tomato, Sea Salt, Red Onion & Pesto Salad

Flatbreads

DESSERTS

Baked Raspberry and Vanilla Cheesecake

Eton Mess (GF)

Sticky Toffee Pudding and Cream

Crème Brûlée (GF)

Mixed Berry Crumble with Custard

Strawberry Pavlova and Vanilla cream (GF)

ALLERGENS: ANY DISH MARKED WITH A V IS SUITABLE FOR VEGETARIANS, VE IS VEGAN, VEA IS VEGAN IF AMENDED, 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 ALSO BE AWARE THAT WE ALSO HAVE ALLERGEN SHEETS SO DO NOT BE AFRAID TO ASK US.



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◇ **BUFFET** ◇

£18 per person

Please select three types of sandwiches, four 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

- Stilton & cheddar cheese board, served with home-made chutney and cheese biscuits (GFA)
- 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
- Wedges
- Olives (VE)
- Veg skewers (VE)
- Homemade tortilla chips (VE)

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)

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