

PRIVATE

DINING



Mulberry  
Tree

RESTAURANT & BAR

# HOT FORK BUFFET MENU

**£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)

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BEEF STROGANOFF (GF)

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COTTAGE PIE (GF) (LFA)

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BEEF LASAGNE

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SWEET AND SOUR CHICKEN,  
YELLOW PEPPERS & PINEAPPLE (GF) (LF)

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CHICKEN, GREEN VEGETABLE PESTO PASTA (N)

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BBQ PULLED PORK & BAP (LF)

## MAIN FISH DISHES

MINI BATTERED FISH (LF)

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FISH PIE WITH MASH POTATO TOPPING

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PRAWN TAGLIATELLE, FRESH HERBS & PEAS

## MAIN VEGETARIAN/VEGAN DISHES

SWEET POTATO, COURGETTE LASAGNE (GF)

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SWEET POTATO AND MIXED BEAN CHILLI (VE)

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MUSHROOM GNOCCHI

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ROCKET, RICOTTA & SUN BLUSH TOMATO  
PASTA

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THAI GREEN VEGETABLE CURRY  
& RICE (GF) (VE)



## SIDES

GARLIC BREAD (V)

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HERBY NEW POTATOES (GF)  
(LF) (V)

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SELECTION OF SEASONAL  
VEGETABLES (V)

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SKIN ON CHIPS (V)

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MIXED HOUSE SALAD (V)

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POTATO SALAD (LF) (V)

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RICE (GF) (LF) (V)

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TOMATO, SEASALT, RED  
ONION & PESTO SALAD (N) (V)

## DESSERTS

BAKED VANILLA CHEESECAKE

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ETON MESS (GF)

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STICKY TOFFEE PUDDING &  
CLOTTED CREAM

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MIX BERRY CRUMBLE WITH  
CUSTARD (VE) (GFA)

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CHOCOLATE BROWNIE



# BUFFET MENU

**£18.00 PER PERSON**

Please select 3 types of sandwiches, 4 items from light bites and 1 dessert. If additional items are required: £3.50 per person per item - Please note an additional £1.50 per head for gluten free bread

## SANDWICHES

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ROASTED CORONATION CHICKPEA (VE) (V) (LF) (GFA)

HUMMUS, ROCKET & RED PEPPER (LF)(V)(VE)(GFA)

FREE-RANGE EGG MAYO & WATERCRESS (V)(LF)(GFA)

SMOKED SALMON & CUCUMBER (LF)(GFA)

HEREFORDSHIRE HAM & WHOLEGRAIN  
MUSTARD MAYO (LF)(GFA)

CORONATION CHICKEN (LF)(GFA)

ROAST BEEF, HORSERADISH & WATERCRESS (LF)(GFA)

HEREFORDSHIRE HAM & PICCALILLI (LF)(GFA)

## LIGHT BITES

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MINI FALAFEL BURGER SLIDERS (V)(H)

SWEET POTATO FALAFELS, HERBY MAYO DIP (GFA)  
(LF)(VE)(H)

WARM FETA AND RED ONION QUICHES (H)(V)

MINI THAI FISHCAKES, SWEET CHILLI DIPPING  
SAUCE (H)(GFA)(LF)

SMOKED SALMON & MASCARPONE QUICHES(H)(GF)

LIGHTLY SPICED CHICKEN WINGS (H)(GF)(LF)

HOME-MADE SAUSAGE ROLLS (H)

STILTON & CHEDDAR CHEESE BOARD, SERVED WITH  
HOME-MADE CHUTNEY AND CHEESE BISCUITS  
(GFA - GF CRACKERS)

POTATO WEDGES (H)

HONEY AND ROSEMARY ROASTED NEW POTATOES  
(GF)(LF)(V)(H)

GARLIC MUSHROOMS (VE)(GF)(LF)(H)

MINI PORK SLIDERS (H)

ROASTED VEGETABLE QUICHE (V)(H)(GF)



## DESSERTS

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DARK CHOCOLATE TART,  
CHANTILLY CREAM

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ROASTED PEAR, PRALINE  
CRUMBLE, BUTTERSCOTCH SAUCE  
(N) (GF) (VE)

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FRIED APPLE AND BLACKBERRY  
TURNOVER, BLACKBERRY  
COULIS (LF)

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TROPICAL PAVLOVA WITH  
PASSION FRUIT CURD

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LEMON DRIZZLE (GF)

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CHOCOLATE BROWNIE (GF)



# PRIVATE DINING MENU

For thirty guests, please choose 3 starters, 3 mains and 3 desserts from the options available to offer to your guests, so they can make selections and provide a pre order (Please choose 2 options if guest numbers are 31 people or more)

Please select one option

2 Courses: £30.00 per person 3 Courses: £38.00 per person

## STARTERS

DUCK LIVER PARFAIT, TOASTED BRIOCHE,  
RED ONION MARMALADE, WATERCRESS (GFA)

HAM HOCK TERRINE, PINEAPPLE AND FIG  
CHUTNEY, CROSTINI (GFA)

HADDOCK SCOTCH EGG, HOLLANDAISE,  
ASPARAGUS

THAI FISHCAKES, RICE NOODLES, SWEET CHILLI  
(LF) (GFA)

CARROT & CORIANDER SOUP, BREAD, BUTTER,  
CARROT CRISPS (GFA) (LF) (VE)

BUTTERNUT SQUASH ARANCINI, SAGE, PESTO,  
PINE NUTS (N) (VE)

## MAINS

LAMB RUMP, MINTED NEW POTATOES, CARROTS,  
PEA PUREE, JUS (LF) (GF)

SLOW COOKED BLADE OF BEEF, CHAMP MASH,  
ROOT VEGETABLES, GREENS, SQUASH PUREE,  
RED WINE JUS (GF)

ROAST DUCK BREAST, RED CABBAGE,  
SWEET POTATO DAUPHINOISE, MANGETOUT,  
RED WINE JUS

SLOW COOKED PORK BELLY, CREAMED CABBAGE  
& BACON, FONDANT POTATO, CONFIT GARLIC,  
SAGE JUS (GF)

CURRIED MONKFISH TAIL, STICKY COCONUT RICE,  
PAK CHOI, CORIANDER (GF) (LF)

PAN FRIED SEABASS, SEA VEGETABLES,  
POTATO PEARLS, GREEN BEANS, LEMON BUTTER  
SAUCE (GF)

MUSHROOM STROGANOFF, WILD RICE, PARMESAN  
CRISP (GF) (V)

BAKED BUTTERNUT SQUASH, RATATOUILLE,  
SPINACH, BALSAMIC TOMATOES (VE)



## CANAPES

£4.50 PER PERSON

PLEASE CHOOSE 3 OPTIONS

SMOKED MACKEREL MOUSSE  
ENCROUTE

FETA & RED ONION TARTLET (V)

LAMB & MINT KOFTA (LF)

CHICKEN LIVER PARFAIT TARTLET

TOMATO, BASIL & PARMESAN  
PIN WHEEL (V)

THAI FISHCAKES (GFA) (LF)

PARMESAN CRISPS (GF) (V)

## DESSERTS

STICKY TOFFEE PUDDING,  
BUTTERSCOTCH SAUCE, CLOTTED  
CREAM, SHORTBREAD CRUMBLE

DARK CHOCOLATE MOUSSE,  
PISTACHIO ICE-CREAM,  
CHERRIES (GF)

PINEAPPLE TART TATIN, COCONUT  
SORBET, RUM & RAISIN SYRUP  
(GF) (LF) (VE)

VANILLA PANNA COTTA, POACHED  
FRUITS, BISCOTTI

DARK CHOCOLATE MARQUISE,  
ORANGE SEMOLINA CAKE,  
ORANGE REDUCTION

SELECTION OF LOCAL & ENGLISH  
CHEESES, HOME-MADE FRUIT  
CHUTNEY, CHEESE BISCUITS,  
CELERY (GFA)

# CHILDREN'S MENU



Please select one option

Two Courses: £10.00 per person

Three Courses: £15.00 per person

**PLEASE CHOOSE 1 STARTER, 1 MAIN AND 1 DESSERT**

## CHILDREN'S STARTERS

SOUP OF THE DAY SERVED WITH HOME-MADE BREAD (V) (GFA)

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MELON AND SORBET (LF) (GF) (VE) (V)

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CARROT STICKS, HUMMUS (GF) (V) (VE)

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## CHILDREN'S MAINS

CHICKEN GOUJONS WITH CHIPS AND BEANS (GFA)

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SAUSAGES WITH MASH POTATO AND GARDEN PEAS

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TOMATO & MASCARPONE PENNE PASTA (V)

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## CHILDREN'S DESSERTS

SELECTION OF ICE CREAMS (GF)

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CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

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FRUIT LOLLIPOP (GF) (LF) (VE)

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# AFTERNOON TEA



**PLEASE SELECT ONE OPTION**

## **AFTERNOON TEA £19.00 PER PERSON**

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

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## **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 and a bottle of 20cl prosecco