



MULBERRY HOUSE

WEDDING MENU 2022

CANAPÉS

Sun Dried Tomato Arancini (ve)
Slow Roasted Pork Belly, Cider Apple Puree (gf)
Smoked Salmon, Cream Cheese and Chive Blini (p)
Deep Fried Calamari, Harissa Mayonnaise (p)
Mini Roast Beef Yorkshire Pudding with Horseradish

Filo Wrapped Prawns with Sweet Chilli Dipping Sauce (p) (df)

Vegetable Tempura with Maple Syrup Dipping Sauce (ve) (v) (df)

Tomato and Hummus Tart, Pesto (ad ve) (v)

Beetroot and Blue Cheese, Sage Shortbread, Port Reduction (v)

Sticky BBQ Pigs in Blankets (df)

STARTERS

SOUPS

Butternut Squash and Sweet Potato with Toasted Almonds

Cauliflower Soup with Gruyere Croutons

Tomato and Basil Soup with Pesto

Carrot and Coriander with Cumin and Ginger Croutons

All soups are vegetarian and can be adapted to gluten free, dairy free and vegan

Smoked Salmon Terrine, Cucumber, Fennel and Creme Fraise Salad, Toasted Sourdough (p) (ad gf)

Thai Crab Cake, Asian Coleslaw, Wasabi Mayonnaise (p)

Tomato, Onion and Pesto Bruschetta, Rocket Leaf Salad (v) (ad ve) (ad gf)

Beetroot Carpaccio, Fig, Feta Cheese and Walnut Salad, Pomegranate Dressing (v) (ad ve) (gf)

Homemade Chicken Liver Parfait, Madeira Gel, Apple and Wholegrain Mustard Salad, Cider Apple Puree

Roasted Courgette, Pepper, Red Onion and Goats Cheese Tarte Tatin, Rocket Leaf Salad, Honey Balsamic Dressing (df) (v) (ad ve)

Pulled Ham Hock Bon Bon, Fennel Salad, Homemade Picalilly

Antipasti Sharing Platters

(£4.50pp supplement)

Cured Meats, Garlic Olives and Gherkins, Mozzarella, Artichokes, Garlic Toast, Sun Blushed Tomatoes, Roasted Sweet Peppers (ad gf) (ad df)

Chefs Notes:

This is a real sharing opportunity for your guests to start your wedding breakfast off by breaking bread together! Do note that if you wish to select this option you will have to consider leaving space on the table around your decorations and table centrepieces.

SORBET

Champagne, Lemon, Raspberry, Mango and Passion Fruit, Coconut, Gin
(4.00pp supplement for champagne flavour and £3.50pp supplement for all other flavours)



MULBERRY HOUSE

WEDDING MENU 2022

MAINS

ROASTS

Roast Breast of Chicken, Sage and Onion Sausage Meat Stuffing Pigs in Blankets, Châteaux Potatoes, Red Wine Jus, honey roast carrot and parsnips, cauliflower cheese
(ad gf and df)

Roast Breast of Turkey, Pigs in Blankets, Sage and Onion Sausage Meat Stuffing, Châteaux Potatoes, Red Wine Jus, honey roast carrot and parsnips, braised red cabbage
(ad gf and df)

Roast Loin of Pork, Sage and Onion Sausage Meat Stuffing, Crackling, Châteaux Potatoes, Red Wine Jus, honey roast carrot and collard greens
(ad gf and df)

Goats Cheese, Balsamic Onion and Portobello Mushroom Wellington, maple roast carrot and parsnips, seasonal griddled vegetables, Châteaux Potatoes and vegetarian gravy
(v) (ad ve)

Roast Sirloin of Beef, Homemade Yorkshire Pudding, Châteaux Potatoes, Red Wine Jus, honey roast carrot and parsnips, collard greens
(ad gf and df)
(£5pp supplement)

Corn Fed Breast of Chicken, Burrata Sweetcorn Risotto, Parmesan Chicken Lollipop, Chicken Glace

Chefs Notes: This is a light and summery dish and would be best enjoyed April – September

Sauteed Chicken Breast, Garlic Fondant Potato, Griddled Seasonal Vegetables, Creamy Mushroom Sauce *(gf)*

Chefs Notes: This is more of an autumnal dish and would be best enjoyed during the winter months

Braised Lamb Shank, Spring Onion Mash Potato, Honey Roasted Parsnips and Carrots, Lamb Reduction *(gf) (ad df)*

Pan-Seared Duck Breast, Potato Fondant, Confit Duck Bon Bons, Garlic Butter Roasted Red Onion, Sweet Purée, Red Wine Jus *(gf) (ad gf)*

Paprika and Garlic Cauliflower Steak, Chickpea Dhal, Beetroot Purée, Tempura Broccoli *(ve) (gf)*

Slow Roasted Belly of Pork, Creamed Potato, Tender stem Broccoli, Cider Apple Purée *(gf) (ad df)*

Pan-Fried Sea Bass Fillet, New Potatoes, Asparagus and French Bean Salad, Lemon Dressing *(p) (gf)*

Pan-Seared Lamb Loin, Pea Purée, Confit Shallots, Griddled Seasonal Vegetables, Dauphinoise Potatoes, Red Wine Jus
(£5pp supplement)

Fillet of Beef Wellington, Red Wine Reduction, Roast Potatoes, Cauliflower Cheese, Honey Roasted Root Vegetables, Mixed Seasonal Greens
(£14pp supplement)

Chefs Notes: The Cauliflower Cheese is served family service style for guests to help themselves to.



MULBERRY HOUSE

WEDDING MENU 2022

DESSERTS

Salted Caramel Chocolate Mousse, Praline Ice Cream (v) (gf)

•

Vanilla Crème Brûlée, Mulberry Shortbread (v) (ad gf)

•

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream (v) (ad gf)

•

Dark Chocolate, Raspberry and Pistachio Tart (ad gf)

•

Double Chocolate Brownie, White Chocolate Ice Cream,
Warm Chocolate Sauce (v)

•

Limoncello Cheesecake, Crushed Meringue, Raspberry Sorbet (v)

•

Apple Tart Tatin, Butterscotch Sauce, Vanilla Ice Cream (v)

•

Strawberries and Cream Panna Cotta (v)

•

Vegan Chocolate Brownie, Honeycomb Ice Cream,
Dark Chocolate Sauce (ve)

•

Poached Seasonal Fruits, Vanilla Syrup, Coconut Ice Cream (ve)

•

Dessert Trio

Lemon Posset, White Chocolate and Strawberry Cheesecake,
Chocolate Brownie with White Chocolate Ice Cream

(£4.50pp supplement)



MULBERRY HOUSE

WEDDING MENU 2022

EVENING OPTIONS

LIGHT BITES

Selection of Thin and Crispy Stonebake Pizzas:

BBQ chicken, red onion and sweetcorn

•
Margherita

•
Parma ham, olives, rocket and parmesan

•
Pepper, courgette, sun blushed tomato
and basil Pepperoni

OR

Selection of Brioche:

Cumberland Sausage, Skinny Fries

•
Smoked Back Bacon Roll, Skinny Fries

•
Vegetarian Sausage, Skinny Fries

UPGRADES

ANTIPASTI BOARDS

Cured Meats, Garlic Olives, Gherkins, Mozzarella,
Artichokes, Garlic Toast, Sun Blushed Tomatoes,
Roasted Sweet Peppers, Selection of Artisan

Breads and Patés
(£9.50pp supplement)

BBQ

8oz Beef Burgers

•
Cumberland Sausages

•
Chicken Kebabs

•
BBQ Halloumi

•
House Coleslaw

•
Skinny Fries

•
Breads
(£12.50pp supplement)

STREET FOOD

Choose Your Protein: (choose 1)

Mulberry Rub Slow Roasted Pork Belly

•
Texas Style Beef Brisket

•
Teriyaki Poached Salmon

•
Butterfly BBQ Shoulder of Lamb

•
Chicken Gyros with Pitas

Sides; (choose 2)

Greek Salad

•
Nasi Goreng (Indonesian Fried Rice)

•
Classic Nachos

•
Creamed Mash

•
Corn on the Cob with Pecorino Cheese

•
House Slaw

•
BBQ Beans

•
Skinny Fries

•
Sweet Potato and Corn Salad

All served with an accompaniment of sauces and dips
(£9.50pp supplement)

ADD ONS

SWEET SNACKS

Warm Doughnuts, Cookies, Popcorn,
Dessert Shots
(£9.50pp supplement)

CHEESE BOARD

Selection of Cheese and Biscuits, Breads, Fruit,
Chutneys and Pickles
(£9.50pp supplement)



MULBERRY HOUSE

WEDDING MENU 2022

CHILDREN'S MENU

STARTERS

Tomato soup, Fresh Baked Bread

•

Melon and Strawberry cocktail

•

Chicken Salad

•

Garlic Bread

MAINS

Chicken Nuggets, Chips and Beans

•

Chipolata Sausage, Mashed Potato and Peas

•

Tomato and Ham Pizza, Chips

•

Macaroni Cheese

DESSERTS

Ice-cream selection

•

Fresh Fruit Salad

•

Chocolate Brownie Sundae

•

Strawberry Meringue



MULBERRY HOUSE

WEDDING MENU 2022

BRIDAL BREAKFAST OPTIONS

BRIDAL PARTY

£15 per person

Bacon Brioche Roll or Cumberland Sausage Brioche Roll

•

Selection of Mini Pastries, Croissants & Preserves

•

Seasonal Poached Fruit, Granola, Yoghurt

•

Tea & Coffee

•

Jug of Orange Juice

•

Bottled Water

GROOMSMEN

£15 per person

Bacon Brioche Roll or Cumberland Sausage Brioche Roll

•

Selection of Mini Pastries, Croissants & Preserves

•

Bowl of Chips

•

Bottle of Beer

•

Bottled Water

Optional extras

Prosecco Nua £30 per bottle

•

Jules Feraud Brut Champagne £45 per bottle

•

Jug of Juice £8

•

Bottle of Beer £4.50

Mulberry House does not allow any external food or drink to be brought on to the premises, failure to comply will result in your security deposit being affected.