

# *A Taste of* **MULBERRY HOUSE**

WEDNESDAY 20TH SEPTEMBER 2023

## **AMUSE BOUCHE**

### **STARTER**

#### *ROLLED OAT MACKEREL*

Sustainably sourced filet of mackerel, rolled oats, poached blackberries, wild leaf salad, raddish (*adapt gf*) (*p*) (*adapt df*)

#### *BATTLESBRIDGE CHICKEN AND HAM*

Confit chicken and smoked ham terrine, confit wild mushrooms, apple cider puree, crispy crackling (*df*)

#### *MUSTARD PANNA COTTA AND BEETROOT*

Textures of heritage beetroot, grain mustard panna cotta, Mulberry's homemade goats cheese crumble (*v*) (*adapt ve*)

## **MAIN**

#### *BATTLESBRIDGE PORK LOIN*

Loin of pork, apple and black pudding duxelle, suet crust, apple and sage compote, layered confit potatoes, crackling (*df*)

#### *HAKE AND MUSSELS*

Sustainably caught sous vied hake, curried mussels, new potatoes, sweet shallots, curry veloute, samphire (*gf*) (*p*) (*adapt df*)

#### *POLENTA AND MUSHROOM SKILLET* (*ve*) (*v*)

Pesto polenta, thyme roasted mushroom, garlic chickpeas, garden herbs, salt & pepper kale

## **DESSERT**

#### *MULBERRY APPLES ASSIETTE*

Apple crumble posset, homemade sour apple sorbet, apple tarte tatin (*v*)

#### *CHOCOLATE MOUSSE*

Salted caramel and chocolate mousse, blackberry gel, dehydrated chocolate sponge (*v*)

#### *MULBERRY BLACKBERRIES*

Macerated blackberries, vanilla cream, crisp puff pastry, candied pistachios, blackberry gel (*v*) (*adapt ve*)



Please inform a member of staff if you have any food allergies or intolerances.