

## WEDDING MENU

Allergen List 2023



Please inform a member of staff if you have any food allergies or intolerances. If you suffer from a food alergy or intolerance, please let your server know upon placing your food order and they will advise you on what dishes are suitable. Please be aware that our food may contain or come into contact with common allergens.	CELERY	CEREALS WITH GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	NUTS	PEANUTS	SESAME SEEDS	SOYA	SULPHITES
WEDDING MENU														
<b>CANAPÉS</b> Sun Dried Tomato Arancini	•	•												
Mini Nutella Doughnuts, Hazelnut		•					•			•			•	
Smoked Salmon, Cream Cheese and Chive Blini		•					•							
Deep Fried Calamari, Harissa Mayonnaise		•		•			•	•						
Mini Roast Beef Sausage Toad in The Hole, Red Onion Relish	•	•		•			•						•	
Filo Wrapped Prawns with Sweet Chilli Dipping Sauce		•	•										•	
Brioche Strawberry Cheesecake		•		•			•							
Marinated Sweet Peppers, Tomato and Hummus Tart		•												
Beetroot Tart, Whipped Goats Cheese	•	•		•			•							
Sticky BBQ Pigs in Blankets		•												•
<b>STARTERS</b> Butternut Squash and Sweet Potato Soup with Toasted Almonds	•									•				
Cauliflower Soup with Gruyere Croutons	•	•					•							
Tomato and Basil Soup with Pesto	•						•			•				
Curried Parsnip Soup, Onion Bahji	•	•												
Carrot and Coriander Soup, Cumin Crouton	•	•					•							
Oak Smoked Salmon, Pickled Vegetables, Fennel, Dill Sour Cream					•		•							
Heritage Tomatoes, Mozzarella, Pesto, Garlic Ciabatta, Maldon Sea Salt		•					•			•				
Smoked Haddock Scotch Egg, Lemon Mayonnaise, Watercress Salad		•		•	•		•		•					
Beetroot Carpaccio, Fig, Goats Cheese and Walnut Salad, Pomegranate Dressing							•			•				
Homemade Chicken Liver Parfait, Madeira Gel, Apple and Wholegrain Mustard Salad, Cider Apple Purée	•	•					•							•
Roasted Courgette, Pepper, Red Onion and Goats Cheese , Tarte Tatin, Rocket Leaf Salad, Honey Balsamic Dressing	•	•					•							
Pulled Pork Bon Bon, Asian Coleslaw, Hoisin Dressing	•	•		•			•						•	
SORBETS														
Champagne														•
Lemon														
Raspberry														
Mango and Passion Fruit														
Coconut														
Gin														•

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<b>MAINS</b> Roast Sirloin of Beef, Homemade Yorkshire Pudding, Châteaux Potatoes, Red Wine Jus, honey roast carrot and parsnips	•	•		•			•							•
Roast Breast of Turkey, Pigs in Blankets, Sage and Onion Sausage Meat Stuffing, Châteaux Potatoes, Red Wine Jus, honey roast carrot and parsnips	•	•					•							•
Roast Loin of Pork, Sage and Onion Sausage Meat Stuffing Crackling, Châteaux Potatoes, Red Wine Jus, honey roast carrot and parsnips	•	•					•							•
Goats Cheese, Balsamic Onion and Portobello Mushroom Wellington, honey roast carrot and parsnips	•	•		•			•							
Chicken Breast, Creamed Potatoes, Roasted Baby Carrots, Griddled Asparagus, Watercress and Pine Nut Dressing							•			•				
Pan-Seared Duck Breast, Potato Fondant, Confit Duck Bon Bons, Swede Puree, Griddled Seasonal Vegetables Red Wine Jus	•	•		•			•							•
Pan-Seared Lamb Loin, Pea Purée, Griddled Seasonal Vegetables, Dauphinoise Potatoes, Red Wine Jus	•						•							•
Curried Cauliflower Steak, Chickpea Dahl, Tempura Tenderstem Broccoli, Mint Yoghurt	•	•					•							
Pan-Fried Sea Bass Fillet, New Potatoes, Asparagus and French Bean Salad, Lemon Dressing	•				•		•							
Slow Roasted Belly of Pork, Creamed Potato Puree, Tenderstem Broccoli, Cider Apple Purée	•						•							•
Sauteed Chicken Breast, Fondant Potato, Braised Portabello Mushrooms, Roasted Baby Vegetables, Red Wine Reduction	•						•							
Slow and Low Featherblade Steak, Roasted Baby Vegetables, Creamed Potato, Celeriac Purée	•						•							•
Curry Marinated Salmon Fillet, Chickpea and Mixed Bean Dhal, Cauliflower Bhaji	•	•			•		•							
<b>DESSERTS</b> Salted Caramel Chocolate Mousse, Honeycomb Ice Cream		•		•										
Vanilla Crème Brulee, Homemade Shortbread		•		•			•							
Glazed Lemon Tart, Raspberry Gel, Whipped Creme Fraîche		•		•			•							
Homemade Sticky Toffee Pudding, Caramel Sauce, Rum and Raisin Ice Cream		•		•			•							

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Double Chocolate Brownie, White Chocolate Ice Cream, Warm Homemade Chocolate Sauce		•		•			•							
Limoncello Cheesecake, Raspberry Sorbet, Raspberries		•					•							
Pineapple Upside Down Cake Spiced Rum Caramel, Cornish Clotted Cream		•		•			•							•
Strawberry Panna Cotta Eton Mess				•			•							
Vegan Chocolate Brownie, Honeycomb Ice Cream, Dark Chocolate Sauce														
Butterscotch and Apple Cheesecake, Cinnamon		•					•							
Poached Seasonal Fruits, Vanilla Syrup, Coconut Ice Cream														
Dessert Trio Lemon Meringue Pie, Strawberry Cheesecake, Chocolate Brownie with White Chocolate Ice Cream		•		•			•							
BREAKFAST														
Bacon Brioche Roll or Cumberland Sausage Brioche Roll		•		•			•					•		•
Selection of Mini Pastries, Croissants & Preserves		•					•			•			•	
Mixed berry granola fruit pot		•					•							
INFORMAL WEDDING BREAKFAST Antipasto Cured Meats, Garlic Olives and Gherkins, Mozzarella, Artichokes, Garlic Toast, Sun Blushed Tomatoes, Roasted Sweet Peppers, Selection of Artisan Breads and Patés	•	•		•			•		•					
Smoked Texas BBQ Smoked Beef Brisket, BBQ Smoked Beans, Onion Rings, Spicy Potato Wedges or Mac'n'Cheese	•	•		•			•		•					
Lamb Gyros Slow Cooked Pulled Shoulder of Lamb, Pita Bread, Feta Cheese, Lettuce Red Onion, Tomato, Tzatziki Sauce with Hummus and Flatbreads	•	•		•			•							
BBQ Buffet 8oz Beef Burgers, Slow Cooked Pulled Shoulder of Lamb, Marinated Chicken Kebabs, Teriyaki Salmon Fillet, Selection of Salads, Baked Potatoes, Picerino and Lime Corn on the Cob, Selection of Sauces, Brioche Rolls, Cheese	•				•								•	•

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EVENING BUFFET														
Pizzas														
BBQ Meat Feast		•					•							
Classic Margherita		•					•							
The Veggie One		•					•							
Pepperoni		•					•							
Garlic Dough Balls		•					•							
Crispy Chicken Strips		•												
<i>Brioche Rolls</i> Cumberland Sausage, Skinny Fries, Smoked Back Bacon Roll, Skinny Fries, Vegetarian Sausage, Skinny Fries		•		•			•					•		•
Katsu Curry Panko Breadcrumb Chicken, Sticky Rice, Katsu Sauce, Cabbage, Pickles														
<i>Loaded Dogs</i> Jumbo Hot Dogs, Beef Chilli, Jalapeños, Cheese, Salsa, Sauces, Skinny Fries		•		•			•							•
Burger Bar Mulberry's Signature Burger, 8oz Patty, Smoked Cheese, Bacon, Beef Tomato, Habanero Mayo		•		•			•						•	
Smoked Texas BBQ Smoked Beef Brisket, BBQ Smoked Beans, Onion Rings, Spicy Potato Wedges or Mac'n'Cheese		•		•			•		•					
<i>Miso Ramen Bowls</i> Ramen Noodles in a Miso Broth, Succulent Slow Cooked Pork Belly, Soy Marinated Egg, Beanshoots, Sweetcorn	•	•		•			•						•	
Flaked Salmon Tacos Soft Tortilla, Marinated Salmon Filet, Corn and Sweet Potato Salsa, Lime. Served with Nachos Tortilla Chips, Monterey Jack and Cheddar, Jalapeños, Salsa Guacamole, Sour Cream		•			•		•							
Selection of Cheese and Biscuits, Breads, Fruit, Chutneys and Pickles	•	•					٠						•	
BBQ 8oz Beef Burgers, Chicken Kebabs, House Coleslaw. Salmon Teriyaki, Skinny Fries		•			•							•	•	
Sweet Snacks Selection of Doughnuts, Cookies, Popcorn, Dessert Shots		•		•			•			•			•	