



MULBERRY HOUSE

FESTIVE LUNCH MENU

Two Courses £27.50 Three Courses £32.50

STARTERS

Celeriac, Pancetta and Thyme Soup (*adapt gf*) (*adapt df*) (*adapt ve*) (*adapt v*)

Confit Chicken and Ham Hock Terrine, Confit Wild Mushrooms, Tarragon Mayonnaise (*gf*) (*df*)

Panko Breaded Calamari, Lime Harrisia Mayonnaise (*p*)

Roasted Winter Salad, Pine Nuts, Butternut Squash, Sweet Potato, Baby Broccoli, Crispy Kale, Red Onion, Pomegranate Molasses (*vegan df*)

Goats Cheese Bon Bon, Fig Relish, Beets

MAINS

Roast Breast of Suffolk Turkey, Pigs in Blankets, Cumberland Sausage, Sage and Onion Stuffing, Roast Potatoes (*adapt gf*) (*adapt df*)

Blackened Cod, Herb Creamed Potatoes, Lemony Leeks and Fennel, Champagne and Honey Sauce (*p*) (*gf*) (*adapt df*)

Garlic and Herb Pork Tenderloin, Savoy Cabbage, Carrot Purée, Sesame Baby Carrots, Crispy Boulangerie Potatoes (*gf*)

Pesto Polenta, Thyme Roasted Mushroom, Garlic Chickpeas, Garden Herbs, Salt and Pepper Kale (*v*) (*gf*)

Mulberry Signature Burger, Two 4oz Prime Beef Patties, Brioche Bun, BBQ Beans, Bacon, Smoked Cheese, Skinny Fries

DESSERTS

Mulberry's Homemade Christmas Pudding, Brandy Custard (*v*) (*adapt gf*) (*adapt df*)

White Wine Poached Pear, Vanilla Ice Cream, Port Wine Reduction (*v*) (*adapt df*) (*gf*) (*ve*)

Baileys and Oreo Cheesecake, Oreo Crumb (*v*)

Maple Frangipane Pecan Pie, Honeycombe Ice Cream (*v*)

Selection of Ice Cream and Sorbets (*v*) (*vegan available*)

(4 scoops - ask server for selection)

v-vegetarian ve-vegan gf-gluten free df-dairy free p-pescatarian

Please inform a member of staff if you have any food allergies or intolerances. If you suffer from a food allergy 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.