



MULBERRY HOUSE

VALENTINES MENU 2024

STARTERS

Streaky Bacon and Manchego Cheese Croquettes, Spicy Tomato Sauce

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Truffled Potato Soup, Truffle Cream, Olive Oil

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Maldon Sea Salt Bocconcini, Slow Roasted Cherry Tomatoes, Pesto, Sourdough

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Oak Smoked Salmon, Black Pepper Cream, Pickled Fennel, Radish, Watercress

MAINS

Cabbage Wrapped Halibut, Curried Velouté, New Potatoes, cCauliflower

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Beef Short Rib, Potato Pavé, Braised Carrots, Tarragon Béarnaise

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Breast of Free-Range Chicken, Parmesan and Thyme Boulangère Potato, Wild Mushrooms,
Asparagus and Pea Fricassee

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Smoked Aubergine, Spinach and Tomato Rolls, Roasted Shallot and Crushed New Potatoes

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Roast Rump of Lamb, Pulled Lamb Bon Bon, Crushed New Potatoes,
Pea and Asparagus Fricassee, Pea Purée

DESSERTS

Lemon Tart, Mini Macarons, Blueberry Cream, Blueberry Gel

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Rich Chocolate Delice, Dehydrated Chocolate Sponge, Chocolate Crumble, Mint Chocolate Cream

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Baked Blondie Cheesecake, Salted Caramel Crumble

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Pineapple Upside Down Cake, Spiced Rum Caramel, Cornish Clotted Cream

Please make us aware of any dietary requirements on booking or whether you require the vegan alternative. Due to being a large event, this is a set menu and so please only chose the vegan alternative if you cannot eat meat/dairy.