

A Taste of **MULBERRY HOUSE**

SATURDAY 9TH MARCH 2024

AMUSE BOUCHE

STARTER

Cream of nettle, leek and potato soup, blue cheese rarebit

Mulberry Hot smoked trout, chargrilled purple sprouting broccoli, rich butter sauce

Griddled asparagus, runny farmhouse poached egg, shallot and mustard vinaigrette

Chicken and smoked ham terrine, piccalilli, crispy parma ham (*gf*)

MAIN

Breast of free range chicken, parmesan and thyme boulangère potato,
wild mushrooms, asparagus spears (*gf*)

Pan-seared duck breast, fondant potato, confit duck bon bon, swede purée,
pea and asparagus fricassee, red wine jus

Smoked aubergine, spinach and tomato rolls, garlic shallot roasted new potatoes,
smoked aubergine purée

Salt baked brill, mussels, saffron velouté, peppered samphire, chive oil

DESSERT

Papaya mousse, mango cream, jasmine syrup, papaya jelly

Jaffa cake tart, chocolate ganache tart, orange sponge, orange jel

Rhubarb creme brûlée, poached rhubarb, raspberry sorbet, ginger cream,
rhubarb sauce



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