

FESTIVE LUNCH MENU

SAMPLE MENU - SUBJECT TO CHANGE

STARTERS

Truffled Potato Soup, Truffle Cream, Olive Oil (adapt ve) (v) (gf)
BBQ Smoked Chicken Thigh, Blue Cheese Dressing (gf)

Prawn and White Crab, Siracha and Red Pepper Mayonnaise, Brioche Toast, Salmon Pearls, Chive Oil (p)

Maple Roasted Pear and Fig Salad, Rocket Leaf, Candied Pecans, Spiced Maple Dressing (vegan) (g/f) (d/f)

Streaky Bacon and Manchego Cheese Croquettes, Spicy Tomato Sauce

MAINS

Slow Cooked Beef Brisket, Braised Red Cabbage, Fondant Potatoes, Red Currant Jus

Roast Breast of Suffolk Turkey, Sage and Onion Stuffing, Pigs in Blankets, Châteaux Potatoes

(p) (gf) (adapt df)

Fillet of Seabass, Curried Velouté, New Potatoes, Curried Cauliflower (p) (gf) (adapt df)

Nut Roast and Mixed Vegetable Wellington, Puff Pastry, Roast Potatoes (ve) (adapt gf) (df)

Mulberry Signature Burger, Two 4oz Beef Patties, Habanero Mayo, Bacon, Tomato Skinny Fries, House Slaw

ALL SERVED WITH A SELECTION OF ROASTED VEGETABLES

DESSERTS

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

Rich Chocolate Delice, Dehydrated Chocolate Sponge, Chocolate Soil, Mint Chocolate Cream (v)

Homemade Lemon Posset, Sticky Ginger Cake, Clementine Coulis (v)

Baileys and Oreo Cheesecake, Baileys Cream Sauce (v)

White Chocolate and Cranberry Bread and Butter Pudding

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