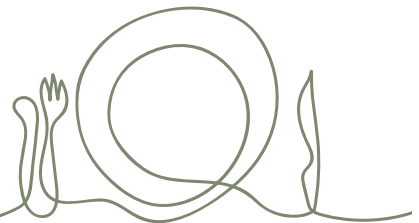




MULBERRY HOUSE

Wedding Menu

GUIDE 2025





SCAN FOR
ALLERGEN LIST

Morning of the Wedding

BREAKFAST PACKAGE

£15.00 per person

Mixed Berry, Granola, Natural Yoghurt
Selection of Pastries and Mini Crossant
Hash Brown Bites, Siracha, Ketchup and Maple Dips (gf) (df)
Tea & Coffee, Jug of Orange Juice, Jugs of Water

OPTIONAL EXTRAS

Sausage or bacon brioche baguette £7.95
Full English Breakfast £15.50
Botter Prosecco £36.50 per bottle
Laurent Perrier NV Brut Champagne £96.50 per bottle
Jug of Juice £10.50
Bottle of Beer £5.50

During The Day...

Canapés

Heritage Tomato, Pesto, Garlic and Mozzarella
Crostini
Smoked Mackerel Profiterole, Horseradish, Shallots
Beetroot Cured Salmon Gravalax, Salmon Pearls
Mini Roast Beef Sausage Toad in The Hole, Red
Onion Pickle
Wild Mushroom and Parmesan Arancini
Sweet Potato Gratin, Sour Cream, Spring Onion and
Chilli
Sticky BBQ Pigs in Blankets (df)
Shredded Ham Hock and Black Pudding Hash

SWEET CANAPES

Mini Nutella Doughnuts
Toffee and Coffee Chocolate Tart
Lime and Pistachio Cheesecake Bites

PLANT BASED

Heritage Tomato, Pesto, Garlic Crostini (ve)
Sweet Potato Gratin, Coconut Cream, Spring
Onion and Chilli
Spinach Pakoras, Ginger and Garlic Dip (ve)

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.

Table Snacks

£4.95 per person

(selection of the below placed on tables as guests enter the room as a table snack)

Olives

Padron Peppers, Sea Salt, Olive Oil

Smokey Corn Ribs

Amuse Bouche

All Butter Brioche Lobster Roll £7.00

Fig and Honey Bocconcini £5.00

Roasted Tomato Mousse, Basil Crumble £5.00

Salt Beef Crostini, Horseradish Butter £6.00

Starters

SOUPS

Celeriac, Pancetta and Thyme Soup

Roasted Plum Tomato, Garlic and Thyme Soup

Curried Cream of Cauliflower Soup, Onion Bahji

Cream of Leek and Potato Soup

Cream of Truffled Potato Soup

(other soups available on request) all soups are vegetarian and can be adapted to gluten free, dairy free and vegan

Pressed Ham Hock Terrine, Corn Purée, Smoked Celeriac and Horseradish

Cured Salmon Pastrami, Lemon Rye, Black Treacle Cream Cheese

Fillet Beef Carpaccio, Daikon Raddish Salad (£3.50 supplement)

Truffle Mushroom and Parmesan Arancini

Maple Bacon and Comte Croquettes, Spicy Butter Tomato Sauce

Chargrilled BBQ Chicken Thigh or King Prawn, Kachumber Salad, Tikka Sauce

Artichoke and Asparagus, Pickled Egg Yolk, Pesto

Buratta, Roasted Cherry Tomatoes, Sourdough

PLANT BASED

English Carrot Salad, Tikka Sauce, Confit Shallots

Truffle Mushroom Arancini

Heritage Beetroot Salad, Sourdough, Pine Nut Vinaigrette

Palate Cleanser

(£3.75 PER PERSON)

Lemon, Blood Orange, Gin and Tonic, Raspberry, Passion Fruit, Mango



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SCAN FOR
ALLERGEN LIST

Mains

ROASTS

Roast Chicken Breast, Stuffed Chicken Thigh, Swede and Carrot Mash, Leek and Courgette Gratin, Sharing Rosemary and Sea Salt Roast Potatoes

Roasted Topside of Beef, Buttered Greens, Yorkshire Puddings, Sharing Rosemary and Maldon Salt Roast Potatoes.

Porchetta, Salsa Verdi, Braised Fennel, Rosemary and Maldon Salt Roast Potatoes

Fillet of Beef, Roast Potato Dumplings, Petit Pois, Bone Marrow Jus
(£5 SUPPLEMENT PER SERVING)

Chicken Ballotine, Smoked Bacon, Harissa Pomme Puree, Siracha Butter Sauce,
Chargrilled Carrot

Honey and Soy Glazed Duck Leg, Pearl Barley, Cauliflower Purée, Pak Choi

Seabass, Lemon and Pea Risotto, Pea Purée

Loin of Cod, Lobster Bisque, Buttered Leeks, Saffron Potatoes

Rump of Lamb, Dauphinoise Potato, Pea and Asparagus Fricassee, Braised Baby Onions
(£4 SUPPLEMENT PER SERVING)

Chicken Breast, Cream of Leek and Mushrooms, New Potatoes, Shallots, Parsley Oil

Duck Breast, Sweet Potato Gratin, Endive, Kale, Port and Pear Purée
(£3 SUPPLEMENT PER SERVING)

Braised Beef Cheek Risotto

PLANT BASED

Sticky Teriaki Tofu, Sticky Rice, Bang Bang Broccoli

Creamed Pesto Gnocchi, Green Peas, Tenderstem, French Beans

Sun Dried Tomato Rigatonii, Basil, Roasted Plum Tomato and Garlic Sauce

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Desserts

Rich Chocolate Delice, Tiramisu Cream, Caramel,
Whipped Mascapone

Whipped Vanilla Panna Cotta, Pimms Macerated
Berries, Raspberry Sorbet, Baked White Chocolate

Crème Brulee Cheesecake, Caramelised Top,
Raspberry Pearls, Creme Anglaise

Peanut, Caramelised Banana, Banana Ripple Ice
Cream, Banana cake

Fig and Honey Sticky Toffee Pudding, Figs, Walnuts

Pistachio and Chocolate Torte, Pistachio Creme
Patisserie

Raspberry Bavarois Blueberry and Cointreau Cream

Creamed Rice Pudding Crumble, Strawberries,
Raspberries, Blueberries (April to september)

Creamed Rice Pudding Crumble, Pears, Apples
(October to March)

Poached Peach Cream Tart, Vanilla, Stem Ginger
(June to September)

Passion Fruit and White Chocolate Cheesecake,
Blood Orange Sorbet



PLANT BASED

*Vegan Chocolate Brownie, Honeycomb Ice
Cream, Dark Chocolate Sauce (ve)*

*Poached Seasonal Fruits, Vanilla Syrup, Coconut
Ice Cream (ve)*

*Glazed Lemon Tart, Raspberry Gel, Whipped
Coconut cream*

Children

STARTERS

Tomato soup, Fresh Baked Bread

Melon and Strawberry Cocktail

Chicken Salad

Garlic Bread

MAINS

Chicken Nuggets, Chips and Beans

Chipolata Sausage, Mashed Potato and Peas

Tomato and Ham Pizza, Chips

Macaroni Cheese

DESSERTS

Ice-cream Selection

Fresh Fruit Salad

Strawberry Meringue

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SCAN FOR
ALLERGEN LIST

Informal Wedding Breakfast

We understand that some people don't want a traditional 3 course sit down meal.
We would love to work with you on any bespoke concept that fits your theme.
We are happy to book a consultation meeting with our Chef and Event Manager.

Table Sharer

(£5 SUPPLEMENT PER PERSON PER COURSE)

Starters

Cold Meat Sharer

Smoked Duck Breast, Parma Ham, Chicken Liver Paté, Spicy Chorizo
Sea Salt Focaccia, Sourdough, Horseradish Butter, Buratta, Olives, Sundried Tomatoes, Artichokes

Fish Sharer

King Prawns, Lobster roll, Crayfish, Smoked Salmon
Sea Salt Focaccia, Sourdough, Lemon Chive Butter, Lemon, Capers and Cucumber Salad, Smoked Tomatoes

Mains

Smoked BBQ Sharer

Texas Style Smoked Beef Brisket, Mulberry Rub 6 Hour Smoked Pork Belly, Smoked Chicken Thigh, Slaw,
Spicy Butter Wedges, Pickles, Corn Ribs, Wedge Salad

Traditional BBQ Sharers (better seated)

8oz Prime Beef Burger, Traditional Cumberland Sausage, Chicken Kebabs, Teriyaki Salmon Parcels,
Brioche Rolls, Chips, Caesar Salad, Smoked Cheese, Slaw

Mediterranean Sharer

Warm Flatbreads, Chargrilled Chicken, Lamb Kofta, Mediterranean Salmon Parcels, Grilled Vegetables,
Feta Salad, Hummus, Tzatziki

Desserts

Eton Mess

Limoncello Eton Mess, White Chocolate Shards, Limoncello Shot, presented for guest to share around the table

Chocolate

For the chocolate lovers, a selection of Chocolate, Chocolate and even more Chocolate for the tables to indulge in

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Evening Buffet

Evening Food

OCTOBER-MARCH

LIGHT BITES INCLUDED IN PACKAGE

SELECTION OF THIN AND CRISPY STONE BAKE PIZZAS:

BBQ Meat Feast

Classic Margherita

The Veggie One

Pepperoni

Fries

Crispy Chicken Strips

OR

SELECTION OF BRIOCHE ROLLS:

Cumberland Sausage, Skinny Fries

Smoked Back Bacon Roll, Skinny Fries

Vegetarian Sausage, Skinny Fries

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SCAN FOR
ALLERGEN LIST

Evening Buffet...

SERVED ALFRESCO FROM THE FOOD SHACK

APRIL - SEPTEMBER

SERVED INSIDE THROUGHOUT THE YEAR

Food Shack

INCLUDED

Southern Fried Chicken Burger, Spicy Slaw,
Smoked Cheese, Spicy Wedges

or

Thai Green Chicken Curry, Sticky Coconut
Rice

or

Cheese and Ham Toasties with Dirty Fries
Toppings to include: 4 Cheese Sauce,
Bacon, Southern Fried Chicken,
Pickles, Onions

ALL ARE £5 SUPPLEMENT PER SERVING

SMOKED TEXAS BBQ

Smoked Beef Brisket, BBQ Smoked Beans,
Spicy Potato Wedges, Corn Ribs

PORCHETTA SANDWICH

Generous Slices of Porchetta, Bridor Brioche Bun,
Salsa Verde

CHINESE PORK BELLY

6 Hour Smoked Chinese Pork Belly, Sticky Rice,
Miso Cabbage

LAMB OR CHICKEN GYROS

Slow Cooked Pulled Shoulder of Lamb or whole
chicken, Flatbread Bread, Feta Cheese, Red
Onion, Tomato, Tzatziki Sauce

Sweet Snacks

(£5 PER SERVING)

Selection of Doughnuts, Cookies, Popcorn, Dessert Shots

Cheese Board

(£5 PER SERVING)

Selection of Cheese and Biscuits, Breads, Fruit, Chutneys and Pickles

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Beverages

Reception Drinks

INCLUSIVE TO YOUR PACKAGE

Bottled Lagers

Pimms

Prosecco, Brut or Rosé

Please inform us of your preferred choice.

Upgrade your Prosecco per glass to:

Laurent Perrier NV

Champagne £10.25

English Sparkling Wine £4.00

ENHANCEMENTS

Cost per glass to upgrade from inclusive drinks package

Aperol Spritz £5.50

Gin and Tonic £2.50

Peach Bellini £2.50

Kir Royale £2.50

Whispering Angel Rosé £11.95

If you wish to add additional drinks to your drinks reception please talk to your wedding specialist for prices

GUEST DRAUGHT ALE

To pre-order any guest ales or craft beer you need to order in advance and pre payment is required. Anything left at the end of the evening is yours to take home.

Shed Head IPA

20 LTR (35 PINTS) £240

Summersby Apple Cider

20 LTR (35 PINTS) £238

Wedding Favours

Surprise your guests with a miniature of your favourite tippie as a favour at their place setting. Prices starting from £5.50 per miniature. Please speak to the team about options available today. Please note, alcohol favours are only permitted if provided directly by Mulberry House.

Shot Trolley

Add the Mulberry House Shot Trolley to your wedding reception today. Set a time during the evening for our team to circulate the room serving shots to your guests. Shots to be pre ordered and pre-paid as part of your final wedding invoice. Please speak to a member of the team for available spirits.

Cocktail Hour

Picturing your big day – you've just finished your wedding breakfast, you're blissfully full and perhaps a bit emotional following the speeches and now it's time to get ready to dance the night away.

Have you thought about adding a cocktail hour during your evening turnaround time? What better way to get the party started and welcome your evening guests!

**PORNSTAR MARTINI £11.50 ESPRESSO MARTINI £11.50 HONEY LEMON DROP £11.50
MULBERRY BRAMBLE £12.00**

We would suggest picking two options to give your guests a choice and recommend catering for +80% of your total guest numbers so no one misses out!

Drinks

WINE LIST

WHITE WINE

INCLUDED IN YOUR PACKAGE

Solino Bianco, Italy

A distinctive dry but fruit driven style with fresh citrus fruit on the nose and a smooth well-balanced palate.

Upgrade per bottle

Aquiline Sauvignon Blanc, South Africa

Intense nose of green citrus fruits and mouth suckering, crisp grapefruit acidity.

7.50

Pinot Grigio Primi Soli, Italy

A clean, crisp and particularly flavoursome Pinot Grigio from northern Italy. Fuller in style with hints of pears and peaches.

9.50

Honu Sauvignon Blanc, New-Zealand

Crisp and refreshing Kiwi Sauvignon, citrus notes with intense flavours of lime and gooseberry.

19.50

Florensac Picpoul De Pinet, France

Dry and refreshing with flavours of lemon peel, grapefruit and white peach.

12.50

Albarino Entreflores Rias Baixas, Spain

This is an intense and complex white wine on the nose with nice aromas of pineapple, mint and white flowers.

In the mouth, it presents a soft touch, large of taste, tasty and with a good load of fruit. Ideal for fish and seafood.

21.00

Chartron ET Trebuchet Chablis, France

Floral and slightly smoky aromas. Rich on the palate, mineral and very persistent.

50.00

ROSÉ

INCLUDED IN YOUR PACKAGE

Solino Rosato, Italy

All about refreshment with hints of strawberry and watermelon.

Upgrade per bottle

Charlie Zin White Zinfandel, California

Summer fruits and a hint of sweetness on the finish.

7.50

Diamarine Coteaux, France

Fresh fruit and citrus peel aromas leading to a very elegant finish.

17.50

***Ultimate Cotes De Provence Rosé 2020, France**

Layers of raspberry, strawberry jam in the nose invite you to a gorgeous yet spicy palate.

26.00

***Chateau D'Esclans Whispering Angel Rosé 2021, France**

This is delicate and fresh with plenty of crisp strawberry fruit and a long finish.

The new benchmark for Provence Rosé.

49.00

DESSERT WINE

50cl Bottle

Sauternes Dulong, France *The ideal pudding wine with foie gras or excellent chilled as an aperitif.*

25.00

* Wines must be ordered before your wedding

Drinks

WINE LIST

RED WINE

INCLUDED IN YOUR PACKAGE

Solino Rosso, Italy - *Supple round bodied merlot with a distinct nose of cherries, raspberries, subtle herbs and spice. Smooth balanced palate makes for easy drinking.*

	Upgrade per bottle
Central Monte Cabernet Sauvignon, Chile <i>Full bodied and velvety this wine is bursting with rich red fruits and hint a vanilla.</i>	7.50
Down Under Shiraz, Australia <i>Medium bodied with soft, ripe fruit flavours and a characteristic hint of spice.</i>	10.00
Equino Malbec, Argentina <i>Medium garnet colour with quiet fragrant aromas of cherry, kirsch, spice, red and black plums, blackberry, cassis and bramble.</i>	10.00
Vina Cerrada Rioja Crianza, Spain <i>Aged for 12 months in oak. Complex wine. Rich in aromas with balanced ripe red fruit and vanilla, Toasty oak and spicy flavours.</i>	15.00
Primitivo Tacco Barocco Cantina Sampietrana 2019, Italy <i>Aged for 9-12 months in barriques this is a rich raisiny beast with hints of liquorice and citrus</i>	20.00
Chateauneuf Du Pape Beauchene, France <i>A flagship wine with a strong structure and full, rich flavours with harmonious tannins; 65% Grenache, 25% Syrah and 10% Mourvedre.</i>	50.00

CHAMPAGNE AND SPARKLING

	Additional bottles
Botter Prosecco, Brut or Rosé, Italy <i>Pale light yellow colour with typical crisp and delicate perlage. Complex bouquet with fruity notes of peach, green apple with scents of acacia and lilac. Fresh and light on the palate, with balanced acidity.</i>	36.50
Savi & Ray Prosecco ALCOHOL FREE, Italy <i>Full-flavoured sparkling with 0% alcohol, maintaining the scavi & Ray quality and taste.</i>	26.50
* Silver Reign Brut NV, Kent England <i>An aromatic, dry and clean sparkling wine for every occasion. It possesses enticing aromas of elderflower, gooseberry and grassy notes; appetising and sapid. The palate is dry, fresh and lively with a bright mousse. Winner Silver Medal at WineGB Awards 2023. Winner Silver Medal at London Wine Competition 2023</i>	52.50
Laurent Perrier NV Brut Champagne, France <i>Award winning, elegant, biscuity Champagne of great quality which has been highly regarded for many years.</i>	96.50
Laurent Perrier Rosé, France 100% Pinot Noir. <i>Glorious pink colour with rounded red fruit flavours.</i>	130.00
* Laurent Perrier Rosé, Magnum 1.5L	320.00
* Jeroboam Laurent Perrier NV Brut, 3L	475.00
* Laurent Perrier Grand Siecle Champagne NV, France <i>The first ever multi-vintage, prestige cuvée, aged for six years with a remarkable length of honied and nutty flavours</i>	245.00
* Dom Perignon Vintage, France <i>The nose is honeyed; intense and rounded flavours, pure, mineral and fruits.</i>	295.00

* Wines must be ordered before your wedding

NIGHT CAP

Drinks Packages

WEDDING 'NIGHT-CAP DRINKS PACKAGE'

Why not extend the celebrations for your closest family and friends staying with you at Mulberry House with our Wedding Night Cap Package.

This allows you to share some drinks together after the music has stopped and the lights have come up reminiscing on the wonderful memories created that day.

No one wants to leave the dancefloor but pre-ordering this package means these drinks will be ready and waiting for you all at the end of the night in our Hotel Lounge ready for you to toast to a perfect day!

STANDARD PACKAGE £250

x2 bottles of Prosecco, x12 bottles of Madri beer, x12 mixed miniature spirits with a bottled mixer (*why not add x6 shots for £30?!*)

(Shots to include Tequila Rose, Jägermeister or fruit flavoured vodka.

Miniature spirits are to be ordered as a selection of 3 or 4 spirits)

PREMIUM PACKAGE £300

x2 bottles Silver Reign (English Sparkling Wine), x12 premium bottled beers, x16 mixed miniature spirits with a bottled mixer (*why not add x6 shots for £30?!*)

(Shots to include Tequila Rose, Jägermeister or fruit flavoured vodka.

Miniature spirits are to be ordered as a selection of 4 spirits)

All drinks packages need to be pre ordered and pre-paid before the wedding day and confirmed drinks choices during final planning meetings. Strictly for resident guests only.

DRINK CHOICES:

SPARKLING: White/Rose Prosecco • Silver Reign (*English Sparkling Wine*)

BOTTLE BEERS: Corona (*premium*) • Estrella (*premium*) • Peroni (*premium*)

MINIATURE SPIRITS: Absolut Vodka • Gordons Gin • Gordons Pink Gin • Spiced Rum
Jack Daniels • Bells Whiskey

SHOTS: Tequila Rose • Jägermeister • Fruit flavoured vodka

SOFT DRINKS: Coca Cola • Diet Coca Cola • Lemonade • Tonic water • Energy drink

ALSO AVAILABLE *Please enquire for pricing* Champagne • Magners • Kopparberg



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