



MULBERRY HOUSE

Wedding Menu

ALLERGEN LIST 2025



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

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	CELERY	CEREALS WITH GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	NUTS	PEANUTS	SESAME SEEDS	SOYA	SULPHITES
WEDDING MENU														
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		•												•
Shredded Ham Hock and Black Pudding Hash		•					•		•					•
Mini Nutella Doughnuts		•		•			•			•			•	
Toffee and Coffee Chocolate Tart		•		•			•							
Lime and Pistachio Cheesecake Bites		•					•			•				
STARTERS														
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	•						•							
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									•					
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		•												
English Carrot Salad, Tikka Sauce, Confit Shallots												•		
Truffle Mushroom Arancini		•												
Heritage Beetroot Salad, Sourdough, Pine Nut Vinaigrette		•							•	•				
SORBETS														
Champagne														•
Lemon														
Raspberry														
Mango and Passion Fruit														
Coconut														
Gin														•

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MAINS														
Roast Chicken Breast, Stuffed Chicken Thigh, Swede & Carrot Mash, Leek & Courgette Gratin, Sharing Rosemary 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	•	•		•			•		•					•
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	•						•		•					•
Chicken Breast, Cream of Leek and Mushrooms, New Potatoes, Shallots, Parsley Oil							•							
Duck Breast, Sweet Potato Gratin, Endive, Kale, Port and Pear Purée	•						•							•
Braised Beef Cheek Risotto	•						•							
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		•												
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		•		•			•			•			•	

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Raspberry Bavaois Blueberry and Cointreau Cream				•			•							•
Creamed Rice Pudding Crumble, Strawberries, Raspberries, Blueberries		•					•							
Creamed Rice Pudding Crumble, Pears, Apples		•					•							
Poached Peach Cream Tart, Vanilla, Stem Ginger		•		•			•							
Passion Fruit and White Chocolate Cheesecake, Blood Orange Sorbet		•					•						•	
Vegan Chocolate Brownie, Honeycomb Ice Cream, Dark Chocolate Sauce													•	
Poached Seasonal Fruits, Vanilla Syrup, Coconut Ice Cream														
Glazed Lemon Tart, Raspberry Gel, Whipped Coconut cream														
BREAKFAST														
Hash Brown Bites, Siracha, Ketchup and Maple Dip	•													
Selection of Mini Pastries Mini Crossant		•		•			•			•			•	
Mixed Berry, Granola, Natural Yoghurt		•					•							
Sausage or bacon brioche baguette														
Full English Breakfast		•		•										•
TABLE SHARERS														
Smoked Duck Breast, Parma Ham, Chicken Liver Paté, Spicy Chorizo, Sea Salt Focaccia, Sourdough, Horseradish Butter, Buratta, Olives, Sundried Tomatoes, Artichokes	•	•		•			•		•					•
King Prawns, Lobster roll, Crayfish, Smoked Salmon, Sea Salt Focaccia, Sourdough, Lemon Chive Butter, Lemon, Capser and Cucumber Salad, Smoked Tomatoes	•	•	•	•	•		•		•			•		
Texas Style Smoked Beef Brisket, Mulberry Rub 6 Hour Smoked Pork Belly, Smoked Chicken Thigh, Slaw, Spicy Butter Wedges, Pickles, Corn Ribs, Wedge Salad	•			•			•		•					
8oz Prime Beef Burger, Traditional Cumberland Sausage, Chicken Kebabs, Teriyaki Salmon Parcels, Brioche Rolls, Chips, Caesar Salad, Smoked Cheese, Slaw	•	•		•			•		•			•	•	
Warm Flatbreads, Chargrilled Chicken, Lamb Kofta, Mediterranean Salmon Parcels, Grilled Vegetables, Feta Salad, Hummus, Tzatziki	•	•		•			•		•					
Limoncello Eton Mess, White Chocolate Shards, Limoncello Shot				•			•							•
For the chocolate lovers, a selection of Chocolate, Chocolate and even more Chocolate		•		•			•						•	•

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EVENING BUFFET														
<i>Pizzas</i>														
BBQ Meat Feast		•					•							
Classic Margherita		•					•							
The Veggie One		•					•							
Pepperoni		•					•							
Chips														
Crispy Chicken Strips	•	•											•	
<i>Brioche Rolls</i>														
Cumberland Sausage, Skinny Fries, Smoked Back Bacon Roll, Skinny Fries, Vegetarian Sausage, Skinny Fries		•		•			•					•		
Southern Fried Chicken Burger, Spicy Slaw, Smoked Cheese, Spicy Wedges	•	•		•			•					•		
Thai Green Chicken Curry, Sticky Coconut Rice	•				•									
Cheese and Ham Toasties with Dirty Fries Toppings to include: 4 Cheese Sauce, Bacon, Southern Fried Chicken, Pickles, Onions		•					•		•					
<i>Smoked Texas BBQ</i>														
Smoked Beef Brisket, BBQ Smoked Beans, Spicy Potato Wedges, Corn Ribs	•						•							
<i>Porchetta Sandwich</i>														
Generous Slices of Porchetta, Bridor Brioche Bun, Salsa Verde	•	•		•			•		•			•		
<i>Chinese Pork Belly</i>														
6 Hour Smoked Chinese Pork Belly, Sticky Rice, Miso Cabbage	•		•		•			•	•	•		•	•	
<i>Lamb or chicken Gyros</i>														
Slow Cooked Pulled Shoulder of Lamb or Whole Chicken, Pita Bread, Feta Cheese, Lettuce Red Onion, Tomato, Tzatziki Sauce	•	•					•							
Selection of Cheese and Biscuits, Breads, Fruit, Chutneys and Pickles	•	•					•							
<i>Sweet Snacks</i>														
Selection of Doughnuts, Cookies, Popcorn, Dessert Shots		•		•			•			•			•	