

Mulberry House

SUNDAY 30TH MARCH

STARTERS TRUFFLE WILD MUSHROOM ARANCINI Creamy Risotto, Parmesan, Panko Breadcrumbs, Fennel, Rocket

CURED SALMON House Cured Lemon and Treacle Cured Salmon, Black Treacle Cream Cheese, Lemon

ENGLISH ASPARAGUS Chargrilled Asparagus and Artichokes, Pickled Egg Yolk, Radish, Rocket

> WATERCRESS AND APPLE SOUP Roasted Apple, Baby Watercress, Tarragon

CHARGRILLED CHICKEN Lemon, Herb and Garlic Chicken, Lemon Focaccia, Charred Aubergine

MAINS

TOPSIDE BEEF Beautifully Lean Beef Topside, Creamed Peas, Leek and Spinach

SPRING LAMB Garlic and Rosemary Roasted Leg of Lamb, Mint Peas and Asparagus

SUFFOLK TURKEY Ballotine of Turkey, Cranberry, Sage and Onion Stuffing, Stem Broccoli

CELERIAC Salt Baked Celeriac, Mushroom Bourguignon, Glazed Carrots

PAN-FRIED SEA BASS Butter Beans, Spinach, Chargrilled Artichoke Hearts, Garlic Butter

All served with roast potatoes, yorkshire pudding, sunday veggies

DESSERTS

CHOCOLATE DELICE Rich Chocolate Delice, Tiramisu Cream, Caramel, Whipped Mascarpone

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

CHEESECAKE Crème Brulée Cheesecake, Caramelised Top, Raspberry Pearls, Crème Anglaise

> STICKY TOFFEE PUDDING Fig and Honey Sticky Toffee Pudding, Figs, Walnuts

ICE CREAM (4 scoops) Swiss Chocolate, Mint Chocolate Chip, Vanilla Bean, Strawberry, Banana Ripple, Serious White Chocolate

We are a cashless venue. 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.