

MULBERRY HOUSE

SUNDAY 15TH JUNE

STARTERS SMOKED DUCK BREAST Peppered Duck Breast, Golden Beetroot Picalilli

MAPLE BACON CROQUETTES Maple Bacon and Comte Croquettes, Spicy Butter Tomato Sauce

> HERITAGE CARROTS English Carrot Salad, Tikka Sauce, Confit sShallots

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

> ASPARAGUS SOUP Creamed Asparagus Soup, Pea and Parmesan Salad

> > MAINS

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

LAMB RUMP Rump of Lamb, Braised Baby Onions, Griddled Courgette

SUFFOLK CHICKEN Roast Suffolk Chicken Breast, Sausage Stuffing, Pig in Blanket

> WALNUT AND AUBERGINE RAGU Smoke Aubergine, Walnut, Rigattoni

POACHED TROUT Trout Fillet, Watercress Sauce, Sea Herbs, Baby Potatoes, Fennel

All served with roast potatoes, yorkshire pudding, sunday veggies

DESSERTS

SUET PUDDING Classic Jam Suet Pudding, Vanilla Bean Custard

PEACH TART Poached Peach, Creme Patisserie, Lavender

CHEESECAKE Passion Fruit and White Chocolate Cheesecake, Blood Orange Sorbet

PANNA COTTA

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

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