

Menu 4 details and options

Menu 4: Deluxe Fork Buffet • £23-£26 per person

Option 1 – Deluxe fork buffet • £23 per person (20-80 people)

On arrival: Premium brand crisps, olives, nuts (Vg)

Buffet lunch: Whole salmon side(s) poached in white wine, garnished with smoked salmon, fresh dill, lemon

Mulberry Tree Café quiche (assorted flavours), served warm

Hors d'oeuvres (e.g. halloumi bites, spring rolls etc.) with sweet chilli dip, served warm (V/Vg)

Cold meat platter

Crudités with dips

Assorted cheeses with freshly baked bread, cheese biscuits, chutney, grapes

Coleslaw, New potato salad (Vg if requested); Moroccan couscous salad (Vg); Green salad

Dessert: A selection from the following (amount dependent on guest numbers):

Fresh fruit pavlova (GF)

Biscoff cheesecake (Vg)

Fresh fruit platter

Selection of Mulberry Tree Café homemade cakes served on tiered platters garnished with fruit

Tea and coffee

Option 2 - Deluxe hot fork buffet • £26 per person (20-80 people)

Starter: Canapés served alongside arrival drinks (drinks sold separately):

Mini onion bhajias served with sweet chilli dip (Vg, GF)

Mushroom and leek vol-au-vents (V)

Smoked salmon and dill cream cheese bites

Main: Boeuf Bourguignon

Chicken with white wine and tarragon

Vegetarian Bourguignon (Vg, GF)

Roasted baby new potatoes, vegetable selection

Dessert: A selection from the following (amount dependent on guest numbers):

Fresh fruit pavlova (GF)

Sticky toffee pudding (served warm with toffee sauce and pouring cream)

Biscoff cheesecake (Vg)

Fresh fruit platter

Selection of Mulberry Tree Café homemade cakes served on tiered platters garnished with fruit

Optional extra: Cheese board with biscuits £30 per board – serves 20-30

Tea and coffee

Please note:

Menu items may be changed provided this is discussed with us when you book. There may be an additional charge. If you wish to book a menu and have less than the minimum number of people stated, then you will be charged for that minimum number.