

Menus 4 and 5, details and options

Menu 4: Deluxe Fork Buffet • £22-£24 per person

Option 1 – Deluxe fork buffet • £22 per person (20-80 people)

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

Buffet lunch: Mulberry Tree Café quiche (assorted flavours), served warm

Mini bhajias, vegetable pakora, samosas, sweet chilli dip, served warm (Vg)

Cold meat platter

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

Crudités with dips

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

Dessert: Selection of Mulberry Tree Café homemade cakes and gateau served with fresh fruit on tiered platters (Vg and GF options if requested)

Tea and coffee

Wine suggestion: White: Barefoot Pinot Grigio; Rosé: La Vieille Ferme Provençale; Red: Côtes du Rhône (priced separately)

Option 2 - Deluxe hot fork buffet • £24 per person (20-80 people)

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

Mozzarella pearls with semi-dried tomatoes, basil leaf

Crostini with smoked salmon, lemon, dill

Sweet potato falafel halves with caramelised onion hummus, sweet chilli, coriander

Main: Boeuf Bourguignon

Chicken with white wine and tarragon

Vegetarian Bourguignon

Roasted baby new potatoes, vegetable selection

Dessert: Profiterôles, fruit and almond frangipane tart, chocolate pecan brownies (GF), Fresh fruit platter

Biscoff cheesecake (Vg)

Tea and coffee

Wine suggestion: White: Yellow Tail Chardonnay; Rosé: Pinot Grigio Blush; Red: Trivento Malbec (priced separately)

Menu 5 – 3-Course Lunch or Dinner • £26 per person, sit-down, waitress-served (20-40 people)

Please ask your guests for their food choices for each course and provide us with this information plus a seating plan prior to the event

- Starter:
 - Roasted butternut squash soup with sage crumb and orange oil
 - Smoked salmon, prawn and avocado
 - Mini caramelised onion and cheddar tartlet, salad leaves
 - Main course
 - Chicken roasted with garlic and lemon, sausage and fresh herb stuffing
 - Boeuf Bourguignon (GF)
 - Puff pastry pie with creamy mushroom, leek and white wine filling (V or Vg)
- All served with rosemary roasted baby new potatoes plus seasonal vegetables
- Dessert
 - Sticky toffee pudding served warm with toffee sauce and cream
 - Fresh fruit pavlova (GF)
 - Carrot cake (Vg, GF)

Extras: Fresh Fruit platter (Vg, GF) £20 per platter – serves 15-20

Cheese board with biscuits £30 per board – serves 20-30

Tea and coffee

Wine suggestion: White: Barefoot Sauvignon Blanc; Rosé: La Vieille Ferme Provençale; Red: Cabernet Sauvignon

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.