

MULBERRYS

RESTAURANT & GRILL

FUNCTIONS

At Mulberrys, we pride ourselves in our level of service and quality of food. Home cooked food in a relaxed environment; we guarantee to make your event.....an event to remember!

We have come up with a few Function Menus, hopefully, accommodating everybody's taste and budget, we have designed these menus for groups of 20 or more. By sitting down with Head Chef, Garth, we are always able to create another menu to suit your individual needs. Should you fancy a dish from our Lunch or Dinner menu, we will gladly incorporate it into your own menu. (All guests will need to dine from the same Set Menu.)

Large parties can be pretty hectic, so we therefore ask, wherever possible, for large parties to pre-order their menu choice. As all of our food is made fresh and in our kitchen, we only need a couple of day's notice of your choice.

As for kids*.....

We like our 'little' customers to get as much choice as our 'big' customers. Therefore, any dish from any menu can be done, that little bit smaller! (For that little bit cheaper!) Again, any special requests will be gladly accommodated by our chefs.

Being fully air-conditioned with an upstairs private dining room, The Gallery, with seating for 20 people, as well as our downstairs dining room with seating for 40 people. We pride ourselves in being able to accommodate any size event.

With telephone & fax facilities, as well as wireless broadband and a projection screen, the Gallery is perfect for that all important business meeting, which can be followed by a meal downstairs or in the same venue. Book the Gallery for a non-catering event, giving you exclusive use of the Gallery and its facilities.

We look forward to hosting your function!

Garth & Jana Bedford

*under 12

SET MENU 1

Chef's home made Soup served with freshly baked bread V

Bowl of Italian Olives with Balsamic, Olive oil and freshly baked bread V

Smoked Salmon on a bed of warm New Potatoes with a Lemon & Chive cream sauce

Chicken liver & Wild Mushroom Pate served with Salad, Toast and Chutney

Smoked fillet of Haddock, on a Herb Mash with a creamy, Mature Somerset Cheddar sauce and steamed Vegetables

Free Range Chicken Breast in a Green Thai Curry sauce with Basmati Rice and Chutney

Grilled Beef 'Boerewors', a spicy South African Farmers Sausages, served on creamed Mash with Roast Root vegetables and a Red Wine Gravy

Open Omelette topped with Mushrooms, Spinach and Stilton and served with baby leaves V

Two scoops of Vanilla Ice Cream with Chocolate sauce

Malva Pudding - a South African caramelized Apricot sponge pudding, served with Crème Anglaise

Dark Chocolate Mousse served with Almond Biscotti

Cheeseboard

With a selection of Barbers 1833 Vintage Reserve Cheddar, Somerset Brie and Tuxford & Tebbutt Stilton, served with Biscuits and Grapes

2 Course - £12.50 per person

3 Course - £16 per person

SET MENU 2

Chef's home made Soup served with freshly baked bread V

Bruschetta topped with Mozzarella, Tomato & Caramelised Red Onion V

Mussels steamed in Herbs, Garlic & White Wine with freshly baked bread

Wild Boar Terrine with a Spicy Orange pickle, Salad and Toast

Char grilled 8oz Sirloin steak, with French fries, Onion Rings, fried Mushrooms and a grilled Tomato

Coq au Vin with crisp Bacon, Mushrooms & Red Wine, served with Gratin Dauphinoise Potatoes

Oven baked fillet of Red Snapper with a minted Pea puree and hand cut Chips

Butternut, Sage & Goats cheese Lasagne with Garlic Bread V

Fine Apple Tart with Vanilla & clotted cream Ice Cream

Malva Pudding - a South African caramelized Apricot sponge pudding, served with Crème Anglaise

Warm, melting Chocolate Biscuits with a white Chocolate & Baileys sauce

Cheeseboard

With a selection of Barbers 1833 Vintage Reserve Cheddar, Somerset Brie and

Tuxford & Tebbutt Stilton, served with Biscuits and Grapes

Filter Coffee / Tea

2 Course - £16 per person

3 Course - £20 per person

SET MENU 3

Glass of Prosecco on arrival

Chef's home made Soup served with freshly baked bread V

Marinated Beetroot Carpaccio with crumbled Goats cheese Salad V

Pan fried Lemon Grass & Ginger Crab Cake served on a bed of steamed New Potatoes & Lemon Butter sauce

Smoked Duck breast Salad with a Blue cheese dressing

Char grilled 8oz Fillet steak, with hand cut Chips, Onion Rings, fried Mushrooms and a grilled Tomato

Oven baked Free Range Chicken Breast, wrapped in Parma Ham and served with a Whole Grain Mustard cream sauce and Gratin Dauphinoise Potatoes

Pan seared fillet of Halibut on a bed of Vegetable Julienne with a Champagne cream sauce and steamed New Potatoes

Mushroom & Potato Cake Tower with layers of Butternut squash, roast Peppers and a creamy wild Mushroom sauce V

Raspberry Crème Brulee

Malva Pudding - a South African caramelized Apricot sponge pudding, served with Crème Anglaise

Dark Chocolate Fondant served with Vanilla Ice Cream

Cheeseboard

With a selection of Barbers 1833 Vintage Reserve Cheddar, Somerset Brie and Tuxford & Tebbutt Stilton, served with biscuits and grapes

Filter Coffee / Tea

2 Course - £20 per person

3 Course - £25 per person

CANAPÉS

Garlic & Herb cream cheese on croutons
Chicken Liver & Wild Mushroom paté 'en croute' with a Balsamic Onion reduction
Smoked Salmon, cream cheese and Dill Roulade
'Teriyaki' Chicken Skewers
Black pepper Salami wrapped baby gherkins
Grilled Beef Boerewors Skewers with Mrs. Balls Chutney
Tomato & Black Olive Tart
Green Asparagus and Parmesan Quiche
Smoked Salmon & Dill Blinis
Freshwater Prawns, Mango and Mint Skewers
Tuna & Salmon Sashimi with Wasabi & Soy sauce
Crudites with cream cheese and herb dip
Lemon & herb chicken skewers
Bowl of marinated Italian olives
Strawberry & stilton skewers
Seafood vol-au-vents
Tomato, onion & thyme puff pastry tarts

Raspberry/Strawberry & Fresh Cream Tartlets
Custard Tarts with Cinnamon
'Brulee' Lemon Tartlets
Fresh Fruit Skewers with a Butterscotch dip
Berry & Custard Tartlets
Chocolate Brownies
Brandy chocolate truffles

Your Choice.....

6 Savoury & 3 Sweet

£6 per person

MULBERRYS

RESTAURANT & GRILL

WHITE WINE

<u><i>CHENIN BLANC, Isonto, South Africa</i></u>	btl	£12.95
A zippy, elegant fruit driven Chenin with	175ml	£ 3.25
attractive citrus and tropical flavours.	250ml	£ 4.35
<u><i>CHARDONNAY, Franschoek Cellar, South Africa</i></u>	btl	£14.95
A medium-bodied Chardonnay with gentle oaking, the wine	175ml	£ 3.75
shows classic bright citrus flavours over a soft and supple body.	250ml	£ 4.95
<u><i>PINOT GRIGIO, Colpo di Fortuna, Veneto, Italy</i></u>	btl	£15.95
A soft & fresh, fragrant white, medium dry	175ml	£ 3.95
with fruity palate and apple bouquet.	250ml	£ 5.35
<u><i>TRAMINER RIESLING, Sacred Hill, Australia</i></u>	btl	£16.95
Smooth, fresh and thirst-quenching with pear and lemon	175ml	£ 4.25
flavours and an elegant body.	250ml	£ 5.65
<u><i>SAUVIGNON BLANC, Southbank, Marlborough New Zealand</i></u>	btl	£19.95
This fresh, fruit driven wine has pronounced passion	175ml	£ 4.95
fruit and gooseberry flavour, from the Marlborough area.	250ml	£ 6.50
<u><i>CHABLIS, Domaine Helene Perrot, France</i></u>	½ btl	£12.95
A rich and refreshing expression of Chardonnay	btl	£24.95
as only Chablis can deliver.		

RED WINE

<u><i>SHIRAZ –CINSAULT, Isonto, South Africa</i></u>	btl	£12.95
Sunshine laden dark fruit, blackberry and	175ml	£ 3.25
damson with a beautifully clean finish.	250ml	£ 4.35
<u><i>CABERNET SAUVIGNON, Franschoek Cellar, South Africa</i></u>	btl	£14.95
This medium-bodied Cabernet Sauvignon shows classic	175ml	£ 3.75
blackberry notes with hints of warm oak – soft textured and plump.	250ml	£ 4.95
<u><i>MERLOT, Dona Florencia, Maule Valley, Chile</i></u>	btl	£15.95
Ripe, plum coloured, medium bodied wine	175ml	£ 3.95
packed with berry fruit and spicy aromas.	250ml	£ 5.35
<u><i>PINOTAGE, Klippenkop, Paarl, South Africa</i></u>	btl	£16.95
Juicy cherry and blackberry flavours with a full, dry	175ml	£ 4.25
finish. Soft tannins are complemented by that classic	250ml	£ 5.65
BBQ characteristics.		
<u><i>RIOJA, 'Gentes de Forastia, Spain</i></u>	btl	£19.95
A lovely rich aroma of tawny fruit and a background	175ml	£ 4.95
of cinnamon and spice. With a medium body that is	250ml	£ 6.50
long and elegant.		
<u><i>COTES DU RHONE, Ferraton Pere et Fils, France</i></u>	½ btl	£12.95
Delicious spice and black pepper combine with ripe	btl	£24.95
plummy fruit and a little oak to give a medium bodied		
wine with good length.		

ROSE WINE

<u>PINOT GRIGIO ROSATO, Colpo di Fortuna, Italy</u>	btl	£14.95
Soft summer fruits and a delicate, light fresh palate.	175ml	£ 3.75
Making this the ultimate summer refresher!	250ml	£ 4.95
<u>MERLOT CABERNET ROSE, Cornellana, Chile</u>	btl	£15.95
A well-balanced wine with full fruit flavour and	175ml	£ 3.95
a hint of strawberries.	250ml	£ 5.35

SPARKLING & CHAMPAGNE

<u>PROSECCO BRUT, Casa Vinicola Botter, Italy</u>	btl	£20.00
Soft, round and creamy with delicate fruit and subtle, toasty finish.	125ml	£ 4.25
<u>MICHEL FORGET, 1er Cru Brut Champagne NV</u>	½ btl	£17.95
Crisp, elegant and fruity, this Champagne is just the perfect match	btl	£32.50
with fish and poultry dishes, with cheese or simply as an aperitif.		

BEERS, CIDER, STOUT & ALCOPOPS

Smirnoff Ice		£ 3.15
WKD Blue		£ 2.75
Lefte Blonde		£ 3.25
Guinness Draught		£ 3.25
Kronenbourg 1664		£ 2.45
Budweiser		£ 2.75
Churchwards Organic Devon Cider (Pint)		£ 3.55
Beck's Non-Alcoholic		£ 2.75
Stella Artois (on tap)	halves	£ 2.15
	pint	£ 3.15
Beck's Vier (on tap)	halves	£ 1.95
	pint	£ 2.95
Boddingtons (on tap)	halves	£ 1.95
	pint	£ 2.95

SOFT DRINKS

<u>FRUIT JUICES</u>	£ 1.50
Tomato, Pineapple, Grapefruit, Apple, Orange, Cranberry	
<u>J20</u>	£ 2.20
Orange & Passion Fruit, Apple & Mango, Apple & Melon, Apple & Blueberry	
Elderflower Pressé	£ 2.20
Appletiser, Ginger Beer	£ 2.20
Coke, Diet Coke, Lemonade	£ 1.35
Tonic, Slim Line Tonic, Bitter Lemon, Ginger Ale	£ 1.10
250ml Hildon Spring Sparkling / Still	£ 1.75
750ml Hildon Spring Sparkling / Still	£ 3.25

HOT DRINKS

Filter Coffee / Americano	£ 1.65
Twinnings Tea – Earl Grey, Chamomile, Darjeeling, Peppermint, Green Tea	£ 1.65
Cappuccino, Café Latte, Mocha, Hot Chocolate	£ 2.50
Espresso Single / Double	£ 1.65 / £ 2.50
Liqueur Coffees	£ 3.95

We also have a fine selection of Whiskey & Brandy.