

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 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

Bruschetta topped with Mozzarella, Tomato & Caramelised Red Onion V

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

Char-grilled Chicken and Back Bacon on baby leaves with French dressing

Char grilled 6oz Sirloin steak, with French fries, beer battered Onion Rings, fried Mushrooms and a grilled Tomato

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

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

Butternut, Sage & Goats cheese Lasagne with Garlic Bread V

Zesty Lemon Tart served with raspberry sorbet

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

Rich Chocolate & Almond Tart 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

2 Course - £16 per person

3 Course - £20 per person

SET MENU 2

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

Grilled Boerewors, a Spicy South African Beef Sausage, with salad and Mrs Balls Traditional Chutney

Char grilled 8oz Fillet steak, with French fries, beer battered 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 Sea Bass 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

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

2 Course - £20 per person

3 Course - £25 per person

CANAPÉS

Garlic & Herb cream cheese on croutons
Chicken Liver & Wild Mushroom patè '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
Crudités 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

WHITE WINE

<u><i>CHENIN BLANC, Saam Mountain, Paarl, South Africa</i></u>	btl	£14.95
A zippy, elegant fruit driven Chenin with	175ml	£ 3.75
attractive citrus and tropical flavours.	250ml	£ 4.95
<u><i>UNOAKED CHARDONNAY, Jackalberry, South Africa</i></u>	btl	£16.95
This is a Chardonnay stripped bare, with no oak added to the mix	175ml	£ 4.25
you are treated to the pure expression of the grape: peach, apple	250ml	£ 5.65
and a twist of lemon.		
<u><i>PINOT GRIGIO, CA' MARENGO, Venezie, Italy</i></u>	btl	£17.95
Subtle and delicate on the nose with notes of dry hay and walnuts	175ml	£ 4.50
adding to the lemony citrus. The palate is dry and soft with	250ml	£ 5.95
green apples, lemons and aromatic herbs.		
<u><i>RIESLING/SAUVIGNON BLANC, The Stump Jump, Australia</i></u>	btl	£19.95
An amazing variety of flavours assault your palate. Citrus, melon	175ml	£ 4.95
and a slice of apricot rush out of the glass before collapsing in	250ml	£ 6.50
a satisfying heap on your tongue.		
<u><i>SAUVIGNON BLANC, Spy Mountain, Marlborough New Zealand</i></u>	btl	£21.95
Classic NZ Sauvignon characters of gooseberry and asparagus,	175ml	£ 5.50
with ripe melon really delicately balanced and at the same time	250ml	£ 7.25
deliciously quaffable. A class act.		
<u><i>CHABLIS, 1 er Cru Montmains, Domaine des Marronniers, France</i></u>	btl	£24.95
Made from unoaked Chardonnay it has just a hint of honeyed		
richness tucked in behind the zesty, mineraly lemon and apple fruit.		

RED WINE

<u><i>SHIRAZ, The Gumnut, Australia</i></u>	btl	£14.95
Bursting with bags of blackcurrant and cherry flavours and	175ml	£ 3.75
a touch of savoury black pepper on the side.	250ml	£ 4.95
<u><i>CABERNET SAUVIGNON, MERLOT, Jackalberry, South Africa</i></u>	btl	£16.95
Cabernet and Merlot are best known in Bordeaux but here they	175ml	£ 4.25
have produced a soft and approachable red with ripe plum,	250ml	£ 5.65
blackcurrant fruit and soft rounded tannins.		
<u><i>MERLOT, Furious Boar, California</i></u>	btl	£17.95
This Californian Merlot has tantalising aromas of plum and dark	175ml	£ 4.50
berry fruits to kick off which are then followed up with black	250ml	£ 5.95
cherry and vanilla with a silky soft finish.		
<u><i>PINOTAGE, Saam Mountain, Paarl, South Africa</i></u>	btl	£19.95
Juicy tannins and ripe, dark, fruit with hints of vanilla. The	175ml	£ 4.95
aftertaste is long and very elegant	250ml	£ 6.50
<u><i>RIOJA GRAN RESERVA, Castillo de Clavijo, Spain</i></u>	btl	£21.95
Smooth, rounded and well balanced. Its harmony, finesse	175ml	£ 5.50
and refinement make it a very elegant wine.	250ml	£ 7.25
<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>ZINFANDEL ROSÉ, Furious Boar, California</u>	btl	£16.95
Raspberry ripple in a glass. Lashings of summer fruits with a generous dollop of cream.	175ml	£ 4.25
	250ml	£ 5.65
<u>PINOTAGE ROSÉ, Jackalberry, South Africa</u>	btl	£17.95
This Pinotage Rosé is bone dry, has typical South African weight and bright red fruits pulling the whole package together.	175ml	£ 4.50
	250ml	£ 5.95

SPARKLING & CHAMPAGNE

<u>PROSECCO DI PROSECCO, Conti Neri, Italy</u>	btl	£20.00
Brilliant straw yellow and an extremely fine, vivacious mousse. Aromas of wildflowers and almonds are balanced on the palate by notes of pear and a refreshing crisp acidity.	125ml	£ 4.25
<u>BRUT, Jacques Cartier, Champagne</u>	btl	£32.50
A charming Champagne with plenty of "bang for your buck". Green apples and lemon are complemented by savoury toasty notes.		

BEERS, CIDER, STOUT & ALCOPOPS

Smirnoff Ice				£ 3.15
WKD Blue				£ 2.75
Admiral's Ale				£ 3.25
Guinness Draught				£ 3.25
Kronenbourg 1664				£ 3.00
Budweiser				£ 3.00
Bulmers Original (pint)				£ 3.55
Beck's Non-Alcoholic				£ 3.00
Stella Artois (on tap)	halves	£ 2.30	pint	£ 3.30
Beck's Vier (on tap)	halves	£ 2.15	pint	£ 3.15
Boddingtons (on tap)	halves	£ 2.15	pint	£ 3.15

SOFT DRINKS

<u>FRUIT JUICES</u>	£ 1.80
Tomato, Pineapple, Grapefruit, Apple, Orange, Cranberry	
<u>J20</u>	£ 2.20
Orange & Passion Fruit, Apple & Mango, Apple & Blueberry	
Elderflower Pressé	£ 2.20
Appletiser, Ginger Beer	£ 2.20
Coke, Diet Coke, Lemonade	£ 1.80
Tonic, Slim Line Tonic, Bitter Lemon, Ginger Ale	£ 1.10
330ml Glastonbury Spring Sparkling / Still	£ 1.80
1l Glastonbury Spring Sparkling / Still	£ 2.50

HOT DRINKS

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

We also have a fine selection of Whiskey & Brandy.