

Mulberrys

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, Ja, we are always able to create another menu to suit your individual needs. Should you fancy any dishes from our A la Carte 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 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! (costing that little bit less!) 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 24 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!

JA

*under 12

SET MENU 1

Velvety Butternut Squash Soup served with freshly baked bread V

Devon Smoked Salmon Salad with baby leaves and a Dill Dressing

Char-grilled Free Range Chicken and Back Bacon on Baby Leaves with French Dressing

Char grilled 4oz Fillet Steak, with fried Mushrooms, grilled Tomato & our Hand Cut Chips

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

Open Omelette with Spinach, Mushroom, Stilton and Baby Leaves V

Brioche 'Pain Perdu' with Berry Compote and Vanilla Ice Cream

Malva Pudding - a South African caramelized soft sponge made with Apricot Jam, served with Vanilla Ice Cream

Rich Chocolate & Almond Tart with Crème Chantilly

2 Course - £16 per person

3 Course - £20 per person

ALL GUESTS NEED TO CHOOSE FROM THE SAME SET MENU

SET MENU 2

Velvety Butternut Squash Soup served with freshly baked bread V

Oven Baked Goats Cheese on Crisp Puff Pastry with Beetroot Puree and Baby Leaves 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 10oz Rump steak, with fried Mushrooms, grilled Tomato & our Hand Cut Chips

Oven baked Free Range Chicken Breast, wrapped in Parma Ham and served with a Dijon Mustard cream sauce,
Olive oil Mash and Market Vegetables

Pan seared fillet of Sea Bass with Crushed New Potatoes, Pea Shoots, White Crab & Chardonnay Cream Sauce and
Market Vegetables

Wild Mushroom & Potato Rosti Tower with, Seared Peppers, Roast Sweet Potato and Fresh Herbs V

Vanilla Crème Brulee with our Shortbread Biscuit

Malva Pudding - a South African caramelized soft sponge made with Apricot Jam, served with Vanilla ice cream

Warm Melting Chocolate Biscuit with Amarula Cream

West Country Cheeseboard, Barbers 1833 Mature Cheddar, Dorset Blue Vinney and Somerset Brie, served with
Crackers and Fig Jelly

2 Course - £20 per person

3 Course - £25 per person

ALL GUESTS NEED TO CHOOSE FROM THE SAME SET MENU