



# MULBERRY RESTAURANT

AT HEACHAM MANOR

## Function Menu 1

### Starters

**Soup of the Day (v)**  
with Homemade Bread

**Tomato, Feta and Basil Salad (v, c, n)**  
with Rocket Leaves and Toasted Pine Nuts

**Prawn and Crayfish Cocktail**  
with Marie Rose Sauce, Grilled Lemon Wedge, Brown Bread and Butter

### Mains

**Roast Confit of Pork Belly (c)**  
with Wholegrain Mustard Mashed Potato, Tender Stem Broccoli and Parsley Cream  
Sauce

**Roast Salmon (c)**  
with Herb Crushed New Potatoes, Green Beans and Sauce Vierge.

**Courgette, Pea and Mint Frittata (c)**  
with Dressed Rocket Leaves and Balsamic Reduction

### Desserts

**Chocolate Brownie (v)**  
with Chocolate Sauce and Vanilla Ice Cream

**Apple and Cinnamon Crumble (v)**  
with Vanilla Custard

**Lemon Posset (v)**  
with Homemade Gingerbread Biscuit

Two courses £20 | Three courses £25

(C) Dishes Suitable for a Gluten Free Diet, (V) Dishes Suitable for a Vegetarian Diet, (N) Dishes that Contain Nuts.



AA Rosette Award



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## Function Menu 2

### Starters

**Smoked Salmon (c)**  
with Celeriac Remoulade and Caviar Dressing

**Chicken Liver Pate**  
with Red Onion Marmalade, Dressed Leaves and Granary Toast

**Red Onion, Goats Cheese Tart (v)**  
with Tzatziki Dressing

### Mains

**Seared Chicken Breast (c)**  
with Fondant Potato, Semi Dried Plum Tomatoes, Green Beans, Crispy Parma Ham  
and Red Wine Jus

**Roast Fillet of Guilt Head Bream (c)**  
with Roast New Potatoes, Roast Cherry Tomatoes, Wilted Spinach and Black Olive  
Tapenade

**Button Mushroom and Blue Cheese Risotto (c, v)**  
with Pea Shoot Salad and Parmesan Crisp

### Desserts

**Baileys Crème Brûlée (v)**  
with Vanilla Shortbread

**Sticky Toffee Pudding (v)**  
with Toffee Sauce

**Lime & Elderflower Cheesecake**  
with Mixed Berry Compote

Two courses £25 | Three courses £30

(C) Dishes Suitable for a Gluten Free Diet, (V) Dishes Suitable for a Vegetarian Diet, (N) Dishes that Contain Nuts.



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