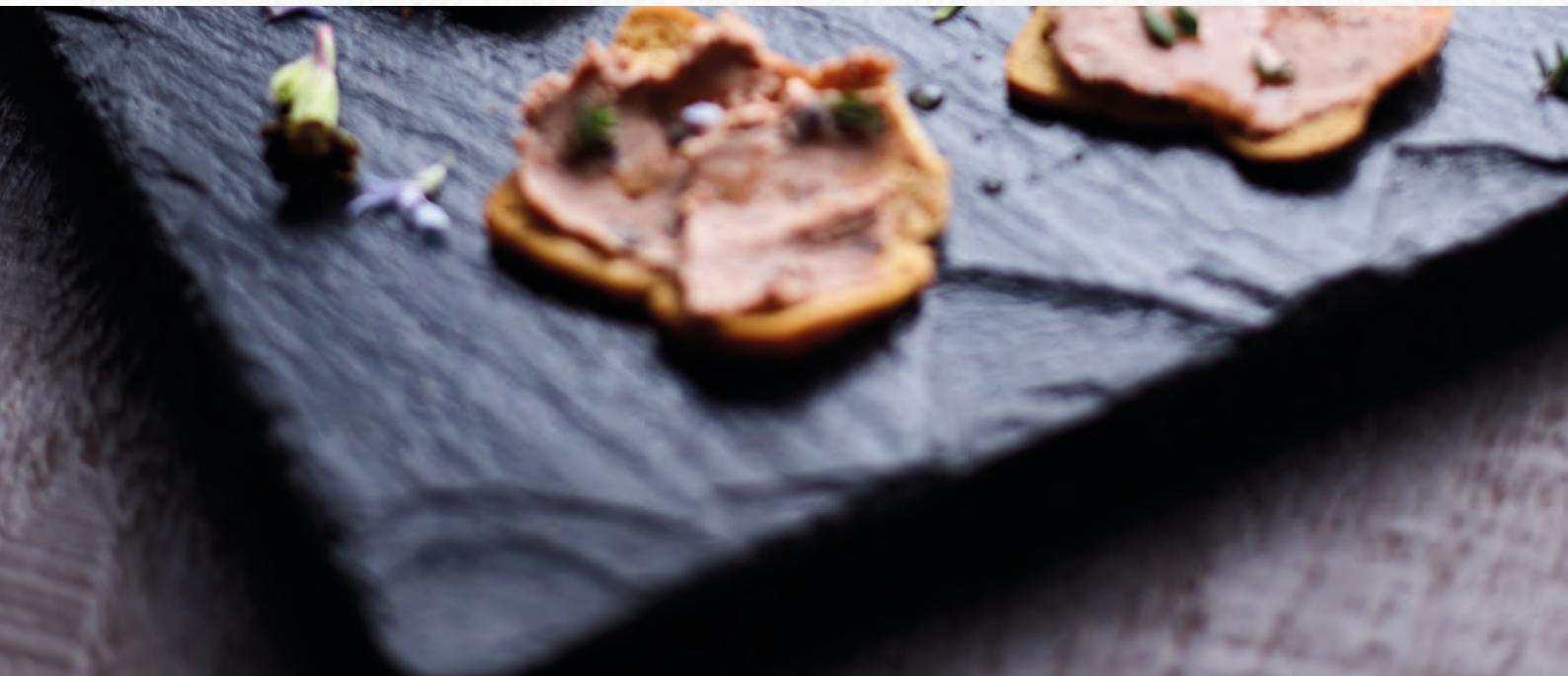




AT ALMONRY BARN





# Food bursting with flavour

SERVICE DRIPPING WITH CHARISMA

Mulberry Catering Co is a fresh new catering company dishing-up food bursting with flavour and service dripping with charisma. Our ethos is simple. No really, that's it, it's 'simple'. Our menus combine crowd-pleasing classics, sharp presentation and straightforward pricing.

Take a look at our Sample Menus within this brochure for playful canapé ideas, Wedding Breakfast inspiration and relaxed evening food options.

As standard, any prices that we quote you will include VAT, Chefs, a Maître'D, Front of House team, linen, glassware, cutlery, crockery and lay-up of catering related items, where required. Our canapé and Wedding Breakfast rates also include drinks service.

## Canapés

£7.50 per person,  
3 types of canapé allowing for 5 per person

£9 per person,  
4 types of canapé allowing for 6 per person

£12 per person,  
6 types of canapé allowing for 8 per person.

Two course wedding breakfast starts from £42.00  
per person

Three course Wedding Breakfast starts from £48.00  
per person

Evening Food starts from £6.00 per person

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# Menus

## CANAPÉS

- Glazed chorizo skewers  
Crispy filo prawns with smoked sweet chilli sauce  
Seared rump steak and horseradish cream profiterole  
Nocellara del Belice olives (V)  
Vegetable samosas with mango chutney (V)  
Smoked mackerel, crispbread and black pepper sour cream  
Crispy whitebait with tartar sauce  
Sticky honey and mustard glazed chipolatas  
Mini prawn cocktail with smoked paprika  
Goats cheese and red onion tartlet (V)  
Skewer of cherry tomato, purple basil pesto and mini mozzarella (V)  
Garlic and Gruyère ciabatta (V)  
Parma ham and smoked cheddar rarebit  
Smoked salmon blini with crème fraîche and caviar  
Smooth Chicken liver parfait toast  
Roast mediterranean vegetable and parmesan crostini (V)  
Sesame falafels with tzatziki (V)  
Garlic, sun-dried tomato and cream cheese tartlet (V)  
Sausage rolls with fennel salt  
Mini jacket potatoes with sour cream and chives (V)  
Devon blue cheese and pickled walnut toast (V)  
Crayfish tails and salami skewer cooked in garlic butter  
Pea and truffle bruschetta (V)  
Chermoula humous with warm flat bread soldiers (V)  
Smoked salmon egg custard tart  
Tomato and buffalo mozzarella flatbread with basil (V)  
Grilled courgette bruschetta (V)  
Smoked duck on beetroot cracker with spiced apple  
Spiced black pudding and quince jelly on toast  
Pan seared scallop skewers with lemon and garlic butter (£1.50 supplement pp)  
Tuna tartar tartlet with mango, lime and coriander (£1 supplement pp)  
Roast tenderloin of pork with apple chutney and rosemary (£1 supplement pp)



## BREAD COURSES

Bread course £2.50

Selection of mixed bread rolls with salted butter

Deluxe Bread course £3.50

Warm olive and oregano Focaccia, sourdough, garlic and coriander flat bread and salted butter

## PLATED STARTERS

West country Crab cake with sweet chilli dip and shallot salad

Torched goat's cheese with beetroot puree, roasted beetroot, salad leaves and croutons (V)

Smoked chicken salad with croutons, sun-blush tomatoes, parmesan and balsamic

Minestrone soup with pesto and parmesan shavings served with warm bread (V)

Cheese and beer croquettes, rocket salad and chipotle mayo (V)

Ham hock and pea terrine with fig chutney, salad leaves and mini bread loaf

Locally Smoked salmon with dill crème fraîche, endive salad, lemon and cornichons

Prawn cocktail with smoked 'Mary rose', spiced avocado puree, crisp lettuce and grissini

Crispy and sliced chorizo salad with goat's curd, capers and Jerez sherry vinegar dressing

Chicken Caesar salad with bacon, baby gem, parmesan, croutons and a creamy dressing

Pulled duck and rice noodle salad with coriander, honey, lime and hoisin dressing

Chicken liver and wild mushroom pate with Cumberland sauce and a mini granary loaf

Fillet of Exmouth mackerel with chermoula sauce and fennel salad

Pan seared halloumi, radish and apple with ciabatta croutes (V)

Eggs Benedict with smoked salmon, toasted muffin, hollandaise and chives

Chicken and apricot terrine with apricot and ginger chutney and watercress salad

Goats curd with rhubarb jelly, baby leaf salad and rye crisps (V)

Chorizo and red pepper quiche with pea shoot salad and a mustard dressing

Crayfish and prawn ravioloni with parmesan velouté and buttered baby spinach (£2 supplement pp)

## SHARING STYLE STARTERS

Salami Milano, Mortadella, Prosciutto, Somerset mature cheddar, Cornish brie, olives, sun-blushed tomatoes and ciabatta with olive oil and balsamic

Baked camembert with honey, garlic and thyme and toasted bread with salad leaves and caramelised onion chutney (V)

Smoked salmon, smoked mackerel, dill gravadlax, crayfish tails with lemon and black pepper crème fraîche, caper berries, cucumber ribbons and toasted rye bread

Selection of miniature pies with chipotle ketchup, chargrilled courgettes and cornichons

Sesame falafels, humous, baba ganoush, olives, pickled vegetables, salad leaves and toasted flat breads (V)



## PART PLATED MAIN COURSES

All part plated main courses will be served with seasonal vegetables and potatoes

- Roasted chicken supreme, button mushrooms and a chasseur sauce
- Teriyaki salmon with black sesame pak choi and crispy rice noodles
- Confit duck leg with stir-fry vegetables, apple puree and vanilla jus
- Roast beef topside, Yorkshire pudding, honey carrots and red wine jus
- Butter roasted chicken breast with pea tortellini, fresh peas and truffle velouté
- Seared rump steak with roast tomato and mushroom, watercress and a red wine sauce
- Honey and five spice duck breast with crispy won-ton and plum sauce
- Tian of roasted aubergine, tomato and buffalo mozzarella with pesto sauce (V)
- Roast belly pork with pork puffs, tomato chutney and smoked jus
- Chilli and lime glazed fillet of salmon and bulgur wheat salad with watercress
- Trio of roast sausages with herby mash potatoes and caramelised onion gravy
- Ratatouille tart with Cornish brie, salad leaves and balsamic reduction (V)
- Pan fried gnocchi with wild mushrooms, gruyere and freshly chopped herbs (V)
- Roast chicken breast, charred asparagus, bacon and chicken jus
- Pigeon Rossini with duck liver pate crouton, sauté mushrooms and red wine jus
- Miso glazed rump steak with shiitake mushrooms and mange tout with a honey five spice sauce
- Beetroot tortellini with roasted beetroot, walnuts and parmesan cheese (V)
- Garlic marinated chicken breast with Italian sausage cannelloni and tomato Ragù
- Honey and orange glazed bacon steak with celeriac slaw and a mustard and cider sauce
- Roast sirloin steak, onion rings, watercress salad and peppercorn sauce (£2.50 supplement pp)
- Lamb rump with a fricassee of peas and red onions and a minted jus (£2.50 supplement pp)
- Fillet of beef with wild mushrooms, celeriac puree and a red wine jus (£4 supplement pp)
- Halibut roasted in butter, wilted greens, capers and salsa verde (£3 supplement pp)

## SHARING STYLE MAIN COURSES

Boards of BBQ pulled pork, smoked chilli jam, Boston baked beans, coleslaw, potato salad and fresh bread

Boards of build your own beef burgers - Exmoor beef burgers in brioche buns with a selection of pickles, ketchup, mustard, mayonnaise and cheese served with chips and salad

Picnic boards - Chicken liver pate, salami, smoked trout and cheddar with fig chutney, vegetable crudités, salted butter and crusty baguettes

Chicken shawarma with tahini yogurt, lemon cous cous and pomegranate, grilled aubergine, hummus, roasted peppers and Lebanese bread

Roast chicken breast and beef topside with Yorkshire pudding, chipolata sausages, roast potatoes, seasonal vegetables and jugs of gravy (£2 supplement pp)

Carve at the table rolled and roasted lamb leg, served with 'proper' mint sauce, roast rosemary potatoes, seasonal vegetables and lamb gravy (£3.50 supplement pp)

Roast porchetta with panzanella salad, zesty orange and fennel salad and baby potatoes with Italian dressing

Afternoon tea boards - Selection of finger sandwiches, honey roast ham, Mediterranean vegetable tart, Devon scones with clotted cream and jam with iced carrot cake

## PLATED DESSERTS

- Chocolate and peanut butter stack with white chocolate ganache and caramel  
Glazed tarte au citron with crème fraîche  
Vanilla panna cotta with strawberry puree, honeycomb and fresh strawberries  
Baked New York cheesecake with Dulce de leche and chocolate popping candy  
Fresh fruit pavlova with Chantilly cream and wildflower honey  
Black forest gâteau with cherry and kirsch  
Vanilla ice-cream arctic roll, macerated strawberries and crushed dried strawberries  
Apple pie with vanilla custard and clotted cream  
Warm chocolate caramel brownie with chocolate coulis and clotted cream  
Chocolate bavarois with cherry puree and cherry pearls  
Summer berry pudding with fruit coulis and pouring cream  
Tiramisu with coffee and dark chocolate mascarpone  
Elderflower macerated strawberries with honeycomb and clotted cream  
Trio of desserts (chocolate brownie, ginger nut cheesecake and tarte au citron)  
Blueberry Bakewell with lime crème fraîche  
Raspberry meringue pie, rosewater and white chocolate coulis  
Baked lemon and ginger cheesecake with lemon curd  
Treacle tart with clotted cream  
Baileys brioche bread pudding with vanilla custard  
Sticky toffee pudding with butterscotch sauce and clotted cream  
Lime meringue pie with lemon cream and citrus pearls

## SHARING STYLE DESSERTS

- Eton mess with seasonal fruits and edible flowers  
Apple and raspberry crumble with vanilla custard  
Whole lemon tart to cut at the table with bowls of crème fraîche  
Strawberry roulade with fresh strawberries and mint



## EVENING FOOD

Evening food costs £6 pp

- Bacon rolls with ketchup
- Chip butties with ketchup and malt vinegar
- Pork pies with piccalilli and chutney
- Selection of Cornish pasties with ketchup
- Fish finger sandwiches with chunky tartar sauce
- A selection of cheeses with quince jelly, chutney, grapes and biscuits

## PREMIUM EVENING FOOD

Premium evening food costs £8 pp

- Hot dog slider with mustard, ketchup and crispy onions
- Pie and mash with gravy
- Oven baked pie and mashed potato with gravy
- Scampi cones with lemon and skinny fries
- Chicken popcorn with BBQ salt and hash browns
- Dry rubbed BBQ pork, bread roll, apple sauce and slaw
- Battered cod goujons with chips and tartar sauce and ketchup

## DELUXE EVENING FOOD

Deluxe evening food costs £12 pp

- Platters of pasties, pies, cold meats, bread and cheese with pickle
- Chicken curry with rice, naan bread and mango chutney
- Kebab station - Boards of lamb koftas, pitta breads, falafels, hummus and tzatziki with a minted salad and sliced red onions
- Whole sides of dill roasted salmon, fresh baked bagels, cream cheese





## Additional costs to consider

Supplier meals are available from £15 per supplier  
This is based on a hot main course served directly to your suppliers at a suitable time

### 8 TIER CHEESE TOWER

90-120 people  
Garnished with fruit and edible flowers  
Weight 10.65KG  
Price £300

3kg Cornish Yarg  
2kg Colston Bassett  
2 x 1kg Cornish Organic brie  
2kg Godminster Vintage Organic Cheddar  
750g Francis  
500g White Nancy Goats Cheese

### 5 TIER CHEESE TOWER

25-40 people  
Garnished with fruit and edible flowers  
Weight 2.65KG  
Price £90

1kg Organic Brie  
1kg Godminster Organic Vintage Cheddar  
250g Organic Brie  
200g Oak-Smoked Vintage Organic Cheddar  
200g Vintage Organic Cheddar Heart

Cut and Serve £3 pp  
Crackers, fruit and chutney with plates, knives and napkins alongside the cutting and arranging of the cheese onto platters





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