

**A deluxe fork buffet, guests seated or standing • £19.50**

<i>On arrival</i>	Premium-brand crisps and olives served with welcome drinks
<i>Main course</i>	Poached salmon centrepiece garnished with cucumber, smoked salmon, fresh dill Charcuterie selection arranged on platters, e.g. roast beef, ham, chorizo, salami Homemade quiche (suitable for vegetarians) Selection of homemade salads, e.g. Moroccan couscous, Waldorf salad, coleslaw, new potato and chive, pasta salad with roast vegetables etc. Selection of cheeses Freshly-baked bread and rolls
<i>Desserts</i>	Selection of homemade cakes and desserts (approx. 1 large cake/dessert for every 10 people attending the event) Tea and coffee

**A waitress-served sit-down 4-course celebration dinner • £28.50**

<i>On arrival</i>	Selection of nibbles and canapes
<i>To start</i>	Chilled cucumber and pea soup with fresh mint, lemon cream swirl
<i>2<sup>nd</sup> course</i>	Smoked salmon salad with beetroot, fennel and apple, horseradish dressing <i>Alternative</i> Mature cheddar and leek tartlet with herby dressed summer leaves
<i>Main course</i>	Breast of chicken stuffed with tarragon, lemon and cream cheese, wrapped in pancetta, served with a white wine jus, garden vegetables including glazed carrots <i>Alternatives</i> Roast beef fillet, roast shallots and vine tomatoes, red wine jus, with potato dauphinoise, baby vegetables Lamb braised in madeira with roasted garlic baby potatoes, chargrilled Mediterranean vegetables
<i>Dessert</i>	Trio of desserts (white chocolate and cherry mousse, fresh fruit mini pavlova, chocolate brownie) Tea and coffee with chocolate mints

**A celebration Afternoon Tea with Prosecco • £16.95**

<i>On arrival</i>	Glass of Prosecco (included in the price) plus non-alcoholic alternative, premium crisps and olives
<i>To follow</i>	Afternoon tea served buffet-style, comprising of: Dainty slices of Mulberry Tree homemade quiche Selection of dainty sandwiches, fillings to include: <ul style="list-style-type: none"><li>▪ smoked salmon, cream cheese and dill</li><li>▪ ham, tomato, grain mustard</li><li>▪ cheddar cheese and fig chutney</li><li>▪ egg mayonnaise and cress</li></ul> Mulberry tree homemade cake selection displayed on 3-tier silver platters, with fresh strawberries Homemade fruit scone with clotted cream and jam Tea and filter coffee

**Drinks**

Jugs of iced water will be served with all of the above menus

Soft drinks (selection of fruit juices, sparkling water, fizzy drinks and squash) • £1.50 per person at the event

Jug of elderflower and apple fizz with fresh mint and lemon • £5 per jug, serves 6-7 people

Jug of Pimms cocktail, with fresh fruit and mint garnish • £9.95 per jug, serves 6-7 people

Please see our separate leaflet for alcoholic drinks options.