

THE  
MULBERRY  
BAR

NEW YEAR'S EVE

# NEW YEAR'S EVE

## SHARING PLATTER

Smoked salmon mousse blini (G,F,D,E)

Mini venison pie, whipped potato (G,D,E,SD)

Lobster and prawn cocktail with avocado, lettuce and rich cocktail sauce (Cr,Mu,SD,F,D)

Mini lobster thermidor brioche roll, Arenkha caviar, lemon balm (Cr,G,D,E,SD,Mu)

Sliced smoked duck breast, truffled red cabbage (SD)

Spiced pumpkin choux bun, almond pesto (V,G,D,E,N)

Braised ox tail croquette, horseradish crème fraîche (G,D,E,SD,Mu)

Chicken liver parfait pot, grilled sourdough, Welsh tomato chutney (G,D,E,SD)

Black Bomber mature Welsh cheddar with traditional condiments (V,G,D,SD,C)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers. (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.