



MOTHER'S DAY MENU

2 courses £30.95

3 courses £34.95

STARTERS

BUTTERNUT SQUASH, APPLE AND CARROT SOUP (V, VE, GF UPON REQUEST)
With sour cream, crispy sage and fresh bread

CRAB SALAD (GF)
Crab in a dill mayonnaise, cucumber, orange and pink grapefruit

CHICKEN, SMOKED CHICKEN, TARRAGON AND PISTACHIO TERRINE
With spiced poached pear, beetroot gel and toasted onion bread

THAI SPICED SALMON AND HADDOCK FISH CAKES
With red chilli, spring onion and sesame seeds salad, sriracha sauce dip

CAROLINA BABY BACK RIBS
Baby ribs with a Carolina glaze served with a red cabbage, carrot, radish, green pepper and jalapeno coleslaw

BAKED WILD MUSHROOMS, SPINACH AND CARAMELISED RED ONION TART (V)
Gratinated with gruyere cheese, poached egg and dressed wild rocket

MAINS

All roasts are served with roast potatoes, braised red cabbage, broccoli, root vegetables and red wine jus

CHOICE OF ROAST BEEF, PORK, LAMB OR CHICKEN (GF UPON REQUEST)

28 DAY AGED 10OZ RUMP STEAK
Grilled over lava coals and served with garlic mushrooms, baked tomato, French fries and peppercorn sauce

GRILLED FILLET OF SALMON (GF)
Served with celeriac and rosemary mash, asparagus, curly kale, samphire and garlic & caper butter sauce

RED THAI SWEET POTATO CURRY (V, VE, GF)
Sweet potato, fine beans, baby sweetcorn and tenderstem broccoli curry with cashew nuts and coconut rice

BUTTERNUT SQUASH AND SPINACH TAGLIATELLE (V)
Cooked in a white wine mascarpone sauce and parmesan shavings

DESSERTS

RASPBERRY CHEESECAKE (V)
With raspberry sorbet, dark chocolate strussel and raspberry gel

WARM SALTED CARAMEL BROWNIE (V, GF UPON REQUEST)
With caramel ice cream and dark chocolate sauce

STICKY TOFFEE PUDDING (V)
With vanilla ice cream, toffee sauce and honeycomb

VANILLA AND STRAWBERRY PANNA COTTA (V, GF UPON REQUEST)
With crème Chantilly, fresh fruits and brandy snap biscuits

FRESH FRUIT SALAD (V, GF, VE UPON REQUEST)
With pouring cream

BRITISH CHEESE BOARD (V)
4 cheese selection, fruit chutney, celery, grapes and biscuits

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For groups of 8 or more guests we require a non-refundable deposit of £10pp and a discretionary service charge of 12.5% will be added to your bill.

If you have any dietary requirements or food allergies please inform your server prior to ordering. Although we take all allergies seriously, kindly note that we produce our food in a kitchen area where allergens are we try our best to keep things separate we cannot guarantee any item is allergen free as our dishes are all prepared in the same kitchen.