



Nibbles

Artisan bread board	£3.95
Artisan bread board plus a choice of any 3 bowls	£12.95

Marinated olives (v)
Sun blushed tomatoes (v)
Peppadew sweet peppers filled with cream cheese (v)
Mortadella sausage
Bocconcini mozzarella balls
Red pepper houmous (v)
Feta cheese
Borettane pickled onions in sweet balsamic vinegar (v)
Tzatziki – Greek yoghurt with cucumber, mint, dill & garlic (v)
Smoked mackerel pate
Fried new potatoes with chorizo sausage (hot)
Meatballs in a garlic, chilli tomato sauce (hot)
Crispy battered chicken pieces, sweet chilli relish (hot)

Additional tapas	£3.95
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Starters

Roasted heritage tomato and sweet red pepper soup (v)	£5.95
Mozzarella and pesto bruschetta	

Smoked lobster bisque	£6.95
Tarragon cream and crab bom boms	

Deep fried sea salt and black pepper squid	£7.95
Crispy red chilli's and tropical fruit	

Chinese hoi-sin chicken spring roll	£7.95
Shredded cucumber, micro coriander, lettuce, green onion salad and roasted peanut salad with cucumber ketchup dip	

Pan seared Scottish scallops	£8.95
Devils on horseback, tomato and fennel puree	

Asian spiced beef steak tartare	£8.95
Enriched with quail egg yolk, onion toasts	

Steamed Brancaster Scottish mussels	£8.95
Cooked classically in a garlic, shallot and parsley cream sauce or Sweet curry and green onion sauce	

Salads

Salad bowl of baby mozzarella cheese cherry tomatoes (v)	£7.95
Basil oil, olives and toasted pinenuts	

Quinoa and goats cheese salad (v)	£6.95
With grated sweet potatoes and fine strips of sundried tomatoes	

Fattoush salad (v)	£6.95
Crispy lettuce, tomato, cucumber and red onion, toasted pitta bread, fresh mint and parsley tossed in a pomegranate molasses dressing	
Add feta cheese	£2.95

Mains

Grilled Dover sole	£26.95
Lemon butter with golden raisins, capers and prawns with hand-cut chips	

Pan steamed fillet of line caught seabass	£21.95
Petit ratatouille with basil infused linguini	

Posh fish and chips	£19.95
Two fillets of deep fried Halibut cooked in a mild curry & coriander yeast batter, sweet potato fries, mushy peas, lime and tartar sauce	

Mint crusted rump of lamb	£19.95
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Roasted root vegetables, dauphinoise potatoes, honey and rosemary scented jus

Grilled Calves liver	£18.95
Colcannon potatoes and a ragout of smoked bacon, roasted shallots, french beans and oyster mushrooms in a mild mustard sauce	

Slow roasted belly of pork	£18.95
Buttered savoy cabbage, fondant potatoes, mini Scotch egg with Quince and apple puree and sage jus	

Steaks from the Robata grill

All our steaks are 28 days dried aged and are English in origin

Sirloin steak 10oz	£25.95
Rib eye steak 10oz	£25.95
Fillet steak 8oz	£27.95

Add peppercorn or Béarnaise sauce	£2.00
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All our steaks are served with triple cooked chips, baked tomato, Slow roasted mushrooms and pea shoots

Mimosa steak burger	£12.95
Caramelised onion relish and lettuce in a toasted brioche bun with mayonnaise, served with deli styled coleslaw and chips Add: cheese, bacon, gherkin or mushroom £1 each	

Vegetarian

Chilli battered halloumi cheese (v)	£14.95
Potato rosti, roasted beets, grilled courgettes and butter beans with a roasted shallot puree	

Butternut squash and mushroom risotto (v)	£14.95
Fine herb and sundried tomato gnocchi fresh parmesan	

Side dishes £3.95

Triple cooked chips
Dauphinoise potatoes
Tomato and shallot salad
Creamed potato
French beans
Caesar salad
Ratatouille vegetables

PARTY AT MIMOSA

Mimosa's multifaceted interior, function room and multiple spaces makes it the ideal spot to host events of every kind. Whether it's a corporate function, birthday, anniversary or engagement party, our experienced event coordinators can create the perfect event for you. For further information ask one of our members of staff or email: events@mimosa-chelsea.co.uk