

Miss Mimi's

KITCHEN

AUTUMN/WINTER MENU

Canapés

Seared scallops on a spoon of pea and mint puree*
Fennel and apricot sausage rolls
Pork saltimbocca with crispy sage leaves
Everyone's favourite honey and mustard cocktail sausages served in a bread globe
Smoked mackerel pate served on melba toasts*
Deep fried baby artichokes with a drizzle of lemon olive oil
Little toasts topped with aged goats cheese and a honey roasted fig (v)*

Starters

Old school prawn cocktail, served with avocado and french baguette
Aubergines stuffed with basil, parma ham and smoked mozzarella, topped with a cherry tomato reduction
Blistered cumin, oregano and thyme roasted cherry tomatoes on a cool yoghurt served with warm homemade garlic bread (v)
Jamon and manchego croquettes served with aioli and fresh rocket*
Sweetcorn and courgette fritters served with halloumi and a poached egg (v)
Asparagus with a truffle and parmesan dressing (v)

Mains

Lamb rump served with wilted chilli spinach and pine nuts served with a potato gratin
Chicken, bacon and leek pie with a golden puff pastry top served with a warm mustardy pea salad
Veal Milanese, fresh linguine and a homemade sweet cherry tomato sauce topped with fresh basil and lemon
Cottage pie with a crunch breadcrumb top served with roasted glazed carrots and peas
Pan fried duck breasts served with celeriac mash, minted broad beans and a dark plum jus
Whole baked sea bass served on a bed of spring onions, olives, tomatoes and lots of fresh herbs served with seasonal greens
Pan seared sea bass with garlic roasted beetroot with asparagus
Cod fishcakes served with minted peas and spinach and topped with an optional fried egg
Warm roasted butternut red rice salad with red onions, cavolo nero with a paprika, maple syrup and roasted garlic dressing (vg)

Puds

Miss Mimi's naughty salted chocolate brownies served with creme fraiche and raspberries (gf)
Homemade salted caramel and bourbon ice cream served with almond thins
Apple and blackberry crumble with madagascan vanilla ice cream
Warm banana loaf with a cinnamon mascarpone
Grilly's Banoffee pie
True Italian Tiramisu

Baking/treats

Seeded oat and pistachio loaf (gf)
Chilli and rosemary spiced nuts
Super gooey banana bread (Ferrero Roches/Maltesers optional) (gf)
Dulche de leche cake (gf)
Gooey granola flapjacks

*These can be adapted to be both starters or canapés