



BLOSSOM





Starters

SPICY LENTIL SOUP (V)

PARMESAN TOPPED MEATBALLS (GF)

Minced lamb meatballs in a marinara sauce topped with grated parmesan SALMON ASPARAGUS

Asparagus wrapped with smoked salmon & topped with parmesan shavings SALT & PEPPER SQUID

Smoked paprika aioli, lime wedge, spring onions & fresh chilli CHEESE TRIO (V)

Halloumi, Feta & spinach triangle, Mac & cheese croquette with chilli jam dip FALAFEL WITH HUMMUS DIP (VE)

Deep fried homemade falafel with mango chutney

Mains

ROAST TURKEY

Roast turkey with all the trimmings PAN FRIED SEABASS

Served with greens, garlic, onion & sauteed potatoes & chilli lime SPICY LAMB

Sliced tender lamb, slow cooked with red wine, mushrooms, peppers & onions in a spiced rich sauce. Served with rice & greens

PERI PERI CHICKEN (GF)

Skewered chicken, onions, peppers & peri peri dip. Served with rice, sumac onions, tzatziki & greens

GRILLED AUBERGINE

Grilled aubergine, tomato & basil sauce topped with vegan cheese. Served with sweet potato fries & mixed salad



BLOOD ORANGE SORBET (VE)
TRIPLE CHOCOLATE BROWNIE (GF)
Served cookies & cream ice cream
BAKLAVA

Served with Vanilla ice cream
STICKY TOFFEE PUDDING
Served with toffee sauce & Vanilla ice cream





If you have any dietary requirements or are concerned about food allergies please contact a member of our team for assistance. A 10% optional service charge will be added to your bill.