

Christmas Day Menu

£55 PER HEAD

To start - a tasting platter including:

Lightly spiced cream of parsnip and apple soup with parsnip crisps & chorizo oil.
(vegetarian option is available) (v)

Wye Valley smoked salmon with lemon and chive crème fraîche, crispy capers and pea shoots.

Duck, armagnac & pistachio pate on toasted ciabatta with spiced pear chutney. (n)

Creamy goats cheese and caramelised red onion crostini.

Lightly spiced vegetable filo pastry parcel, smoked garlic and spinach yoghurt.

Mains

Honey glazed breast of turkey, roasted with pigs in blankets served with roast potatoes, yorkshire pudding, pork, sage and onion stuffing and a rich thyme gravy.

Roasted vegetable wellington-olive oil roasted vegetables topped with mozzarella and mature cheddar cheese, encased in puff pastry and served with a lightly spiced tomato sauce and dressed mixed leaves. (v)

Oven roasted fillet of salmon wrapped in prosciutto with pesto potatoes, green beans and roast cherry tomatoes. (n)

Roasted crispy confit of duck served with mulled wine and apple red cabbage, creamed mash potatoes and red wine thyme gravy.

Char-grilled sirloin steak with hand cut chips and dressed salad leaves.
(served plain or with creamy peppercorn sauce)

(all main courses served with seasonal vegetables - where necessary)

Desserts

Festive Christmas pudding served with toffee sauce and an orange brandy butter.

Trio of festive ice creams served in a brandy snap basket with a winter berry compote.

Dark chocolate and cherry brownie, served with chocolate sauce and praline ice cream. (n)

Apple and cranberry crumble served with apple brandy custard.

Mulled wine poached pears served with pistachio, walnut and filo stack with turkish delight ice cream. (n)

Farm house cheese board

Fresh coffee and truffles

Christmas Menu 2016

£20.00 PER PERSON FOR 3 COURSES

Starters

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Duck, armagnac & pistachio pate on toasted ciabatta with spiced pear chutney. (n)

Mains

Honey glazed breast of turkey, roasted with pigs in blankets served with roast potatoes, yorkshire pudding, pork, sage and onion stuffing and a rich thyme gravy.

Roasted vegetable wellington-olive oil roasted vegetables topped with mozzarella and mature cheddar cheese, encased in puff pastry and served with a lightly spiced tomato sauce and dressed mixed leaves. (v)

Oven roasted fillet of salmon wrapped in prosciutto with pesto potatoes, green beans and roast cherry tomatoes. (n)

(all main courses served with seasonal vegetables - where necessary)

Desserts

Festive Christmas pudding served with toffee sauce and an orange brandy butter.

Trio of festive ice creams served in a brandy snap basket with a winter berry compote.

Dark chocolate and cherry brownie, served with chocolate sauce and praline ice cream. (n)

Grand Mezze

ALTERNATIVE PARTY MENU

£17 PER HEAD

A wide variety of Mezze offerings to suit all tastes.

Unfortunately menus can not be mixed or combined within the same party

v - vegetarian gf - gluten free n - nuts

Mezze Restaurants cannot guarantee that any products sold on the premises are totally free of nuts or nut derivatives or that any fish dishes are free of bones.

Join us for New Year's Eve

Celebrate New Year's Eve, with family and friends, at your local Mezze. All your favourite Mezze dishes available at no extra charge, no set menus, no entry fees (booking is advisable if not essential to avoid disappointment).

As an extra festive gift, when you return between 2nd January - 31st March 2017 we will give you a whopping

25% off your food bill

(NYE dinner receipt must be presented)*.

*25% off entire food bill offer is valid at any Mezze Restaurant from Sunday to Thursday between 2nd January and 31st March 2017 (excluding 14th February) for up to 6 diners. Original New Year's Eve receipt must be presented before bill payment as copies cannot be accepted.



MEZZE TAKEAWAY

MEZZE RESTAURANTS NEW AND HEALTHY TAKEAWAY MENU

(Serving 7 days a week, collection only)
Please ask for your takeaway menu today

Look online @mezzorestaurants.com



COLLECTION ONLY - 7 DAYS A WEEK

Takeaway Line: 01275 400 520

www.mezzorestaurants.com

"NOW YOU CAN ENJOY DELICIOUS MEZZES IN THE COMFORT OF YOUR OWN HOME"

10% DISCOUNT
on all Mezze takeaways
from

1st October 2016

until

31st January 2017

Excluding Christmas Day

mezzé

MENU 2016

Your Booking Information

Use this section to record who is having what to eat; **Please fill in your guests name and place a cross next to the dishes they want.** Then fill in the section below & take your completed booking form to the Mezzé and we'll do the rest.

Name	Parsnip Soup	Smoked Salmon	Duck Pate	Honey Glazed Turkey	Vegetable Wellington	Roasted Salmon	Christmas Pudding	Trio of Ice Cream	Chocolate Brownie

Deposit Paid in cash / card / cheque £.....

NameSignature.....

Please complete this form and bring it along to the restaurant where you are having your party along with a £10 per person non refundable table deposit to confirm your booking. Guest cancellations must be made at least 48 hours in advance. Final party numbers and menu choices must be advised at least 7 days prior to booking date.



CHRISTMAS

Menu

Available Friday 25th Nov-
Friday 30th December

3 Courses - £20.00

Private Dining Rooms Available
Free of charge



CONGRESBURY
Mezzé at the Ship & Castle (BS49) 01934 833535
congresbury@mezzerestaurants.com

CLUTTON
Mezzé at the Warwick Arms (BS39 5TA) 01761 451200
clutton@mezzerestaurants.com

DOWNEND
Mezzé at the Green Dragon (BS16) 0117 9141101
downend@mezzerestaurants.com