

Christmas Day Menu

£55 PER HEAD

To start - a tasting platter including:

Cream of butternut squash and lentil soup with feta & chorizo oil.

(vegetarian option is available) (v)

Bloody mary prawn and crayfish cocktail.

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

Wye Valley smoked salmon with lemon and chive crème fraîche, crispy capers and melba toast.

Grilled goat's cheese crostini with roasted cherry tomatoes & an aged balsamic drizzle. (v)

Mains

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

Roast pumpkin, pea and asparagus risotto infused with lemon mascarpone and shaved parmesan. (v)

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

Thyme marinated loin of west country pork, chargrilled and served with applewood cheddar mash, seasonal vegetables and a calvados cream sauce.

Char-grilled aged sirloin steak served with twice cooked hand cut chips, portabelo mushroom, roasted vine tomatoes and dressed salad leaves.

Desserts

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

Baked american cheesecake served with a blueberry compôte and maple syrup.

Mezze honey and pistachio baklava with turkish delight ice cream.

Dark chocolate and orange torte served with winter berry compote and bailsys cream

Warm cherry and almond bakewell served with a vanilla pod custard.

Artisan cheese board

Fresh coffee and truffles

Christmas Menu 2017

£26.00 PER PERSON FOR A 3 COURSE MEAL

Starters

Cream of butternut squash and lentil soup with feta & chorizo oil.

(vegetarian option is available) (v)

Bloody mary prawn and crayfish cocktail.

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

Wye Valley smoked salmon with lemon and chive crème fraîche, crispy capers and melba toast.

Grilled goat's cheese crostini with roasted cherry tomatoes & an aged balsamic drizzle. (v)

Mains

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

Roast pumpkin, pea and asparagus risotto infused with lemon mascarpone and shaved parmesan. (v)

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

Thyme marinated loin of west country pork, chargrilled and served with applewood cheddar mash, seasonal vegetables and a calvados cream sauce.

Char-grilled aged sirloin steak served with twice cooked hand cut chips, portabelo mushroom, roasted vine tomatoes and dressed salad leaves. (£2 sup)

Desserts

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

Baked american cheesecake served with a blueberry compôte and maple syrup.

Mezze honey and pistachio baklava with turkish delight ice cream.

Dark chocolate and orange torte served with winter berry compote and bailsys cream

Warm cherry and almond bakewell served with a vanilla pod custard.

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.

Festive Grand Mezze

ALTERNATIVE PARTY MENU

£26 PER HEAD

A variety of hot and cold mezze appetisers to satisfy all tastes.

A tantalising selection of mezze stews served with saffron rice and flat bread.

To finish, your choice of one of our delicious mezze desserts

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

Boxing Day Hunt

Thornbury Only

Boxing Day Breakfast

Subject to weather condition

Served from 9am.

Join us for New Years Eve



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

ezzé

MENU 2017

Menu

1st December
to 31st December 2017

Parties

- £19.95
- £26.00

Parties

- £26.00

Rooms Available
at no charge

at all our restaurants.

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 Mezzere and we'll do the rest.

Name	Butternut Squash	Prawn & Crayfish	Duck Pate	Smoked Salmon	Grilled Goats Cheese	Honey Glazed Turkey	Pumpkin Risotto	Fillet of Salmon	West Country Pork	Sirloin Steak	Christmas Pudding	Blueberry Cheesecake	Baklava	Chocolate Torte	Cherry Bakewell
Deposit Paid in cash / card / cheque £.....															
Name..... Signature.....															

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.

M

CHRISTMAS

Menu

Available Friday
- 30th Dec

Lunch

2 Courses
3 Courses

Evening

3 Courses

Private Dining
Free of charge

www.mezzere