

Grand Mezzé

£18.00 per person (minimum two persons)

First Course

Roasted Red Pepper and Coriander Hummus with Mixed Olives and Toasted Ciabatta (V)

Persian Couscous (V)

Light Delicate Couscous with Mediterranean Vegetables

Marinated Mediterranean Red Pepper (V) (gf)

Filled with Vine Tomatoes, Smoked Garlic and Grilled Halloumi with a Green Pesto Dressing

Halloumi and Dolmades (V) (gf)

Char-Grilled Halloumi Cheese and Stuffed Vine Leaves with a Black Olive and Garlic Tapenade

Spiced Vegetable Borek (V)

Crispy Pastry Parcel filled with Lightly Spiced Potatoes, Green Peas served with Smoked Garlic Yoghurt

Salt and Pepper Squid

Flour Dusted and Deep Fried served with a Smoky Chipolte Mayonnaise

Beetroot and Blue Cheese Arancini (V)

Beetroot Rice Balls stuffed with Blue cheese served with a Fiery Tomato Sauce

Second Course

Mezze Rikinta (V) (gf)

Chickpea and saffron infused Rice cooked with Shallot Butter

BBQ Spare Ribs

Pork Spare Ribs with a Sticky BBQ Sauce

Moroccan Chicken Tagine (gf)

Spicy North African Speciality with Peppers, Onions, Cream and Almonds

Mezze Classic Beef Stifado

Rich Beef Casserole Slowly Cooked with Red Wine, Garlic, Cinnamon, Bay and Shallots

Harissa and Coriander Lamb Curry

A Classic Authentic North African Dish

Third Course

Herb Marinated Salmon Kebab (gf)

Char-Grilled and served with a Red Pesto Dressing

Persian Chicken Souvlaki (gf)

Tender Pieces of Chicken Char-Grilled in Persian Spices

Ottoman Lamb Kofta (gf)

Char-Grilled Lamb Marinated with Coriander and Fresh Spices

Mezze Rikinta (V) (gf)

Chickpea and Saffron Infused Rice Cooked with Shallot Butter

Choose a Dessert for £3.00

Almond & Frangipane Tart

Classic Chocolate Brownie

Mezze Sticky Toffee & Banana Pudding

White Chocolate & Pistachio Cheesecake

Lemon Drizzle & Blueberry Sundae