

MENU 2018

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May 1st December
ember 2018

Parties

- £19.95

- £26.00

Parties

- £26.00

& pay the deposit buy 1st of elementary bottle of wine.

Available
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CHRISTMAS

Me

Available Saturday
- 27th Dec

Lunch

2 Courses

3 Courses

Evening

3 Courses

Book a table in December with us
November to receive a comp

Private Dining Rooms

Free of ch

www.mezzero

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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 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 served with a herb salad. (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.

Roast sirloin of aged beef, served with a cheddar cheese croquette, pigs in blankets, roast potatoes, yorkshire pudding, seasonal vegetables and a rich port & rosemary gravy.

Slow cooked crispy confit duck with coriander and paprika chipolatas, creamed mash, seasonal vegetables and a port and cranberry jus.

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. (n)

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

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

Artisan cheese board

Christmas Menu 2018

£26.00 PER PERSON FOR A 3 COURSE MEAL

Starters

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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

Mezze Takeaway

New & Healthy Menu

(Serving 7 days a week, collection only)

Call our takeaway hotline

Dursley Tel: 01453 519170

Downend Tel: 0117 914 1101

Join us for New Years 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).