

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	Butternut Squash	Prawn & Crayfish	Duck Paté	Smoked Salmon	Grilled Goats Cheese	Honey Glazed Turkey	Pork Tenderloin	Fillet of Salmon	Grecian Kleftrico	Chargrilled Sirloin Steak	Spanakopita	Christmas Pudding	Honey & Pistachio Baklava	Creme Brulee	Biscoff Cheesecake	Orange Tart

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.

Mezzé

Christmas Menu 2019

Christmas menu available from 4th December

For bookings please call: 0117 914 1101 Email: restaurant@mezzedownend.com

Christmas Menu 2019

£27.00 PER PERSON FOR A 3 COURSE MEAL

Starters

Cream of butternut squash and lentil soup with feta & chorizo oil (vegetarian option available)

Bloody mary prawn & crayfish cocktail (gf)

Duck, armagnac & pistachio pate on toasted ciabatta with spiced pear chutney

Asian duck, noodle and rocket salad

Wye valley smoked salmon with lemon and chive creme fraiche, crispy capers, served on toasted ciabatta

Grilled goatcheese crostini with roasted cherry tomatoes & an aged balsamic drizzle

Mains

All main courses are served with seasonal vegetables to share

Roast honey glazed breast of turkey with pigs in blankets, roast potatoes, pork, sage and onion stuffing, yorkshire pudding & gravy

Slow cooked pork tenderloin, 24 hours herbs marinated, served with creamy mash, grilled mushroom & green peppercorn sauce (gf)

Oven roasted fillet of salmon served with crushed potatoes, roasted cherry tomatoes and champagne sauce (gf)

Grecian kleftico - slow roasted shank of lamb with garlic, dry red wine and country herbs served with roasted mediterranean vegetables and creamy mash (gf)

8 oz chargrilled sirloin steak –served with hand cut chps ,grilled mushroom cherry tomatoes & Green peppercorn sauce (gf) **£2.00 supplement**

Spanakopita - Greek Savory pastry filled with feta cheese, spinach, spring onion , egg – served with safron rikinta rice, finished with bravas sauce (v)

Desserts

Festive christmas pudding served with custard

Mezze honey & pistachio baklava with turkish delight ice cream

Bayleys creme brulee served with butter shortbread fingers

Luxorios biscoff cheesecake - served with blueberry compote

Dark chocolate and orange tart - served with winterberry compote and chantilly cream

Please note: all christmas meals need to be ordered minimum 48 hours before arrival

Join us for New Years Eve!

Celebrate New Year's Eve

with family and friends at the Green Dragon.

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).

Christmas Day Menu

£55 PER PERSON FOR A 3 COURSE MEAL

A glass of Prosecco on arrival

Starters

Cream of butternut squash and lentil soup with feta & chorizo oil (vegetarian option available)

Bloody mary prawn & crayfish cocktail (gf)

Duck, armagnac & pistachio pate on toasted ciabatta with spiced pear chutney

Asian duck, noodle and rocket salad

Wye valley smoked salmon with lemon and chive creme fraiche, crispy capers, served on toasted ciabatta

Grilled goatcheese crostini with roasted cherry tomatoes & an aged balsamic drizzle

Mains

All main courses are served with seasonal vegetables to share

Roast honey glazed breast of turkey with pigs in blankets, roast potatoes, pork, sage and onion stuffing,yorkshire pudding & gravy

Slow cooked pork tenderloin, 24 hours herbs marinated, served with creamy mash, grilled mushroom & green peppercorn sauce (gf)

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Grecian kleftico - slow roasted shank of lamb with garlic, dry red wine and country herbs served with roasted mediterranean vegetables and creamy mash (gf)

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Spanakopita - Greek Savory pastry filled with feta cheese, spinach, spring onion , egg – served with safron rikinta rice, finished with bravas sauce (v)

Desserts

Festive christmas pudding served with custard

Mezze honey & pistachio baklava with turkish delight ice cream

Bayleys creme brulee served with butter shortbread fingers

Luxorios biscoff cheesecake - served with blueberry compote

Dark chocolate and orange tart - served with winterberry compote and chantilly cream

Artisan cheese board or a glass of port

Coffee & truffles

Christmas Day meals need to be pre-ordered 7 days before arrival