

[illegible]

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 2023

Christmas menu available  
from 1st December

For bookings please call: 0117 914 1101 Email: [restaurant@mezzedownend.com](mailto:restaurant@mezzedownend.com)



# Christmas Menu 2023

£34.50 PER PERSON FOR A 3 COURSE MEAL

## Starters

Cream of roasted parsnip, leeks and potatoes, served with croutons (V,GF,VE)  
Duck, Armagnac & pistachio pate, served with toasted ciabatta with spiced pear chutney and caramelized orange  
Bloody Mary prawn and crayfish cocktail (GF,V)  
Asian duck noodle and rocket salad  
Wye valley smoked salmon with lemon and chive crème fraiche, crispy capers, served on toasted ciabatta  
Grilled goats cheese crostini with roasted cherry tomatoes and an aged balsamic drizzle (V)

## Mains

Roast honey glazed breast of turkey with pigs in blankets, roast potatoes, pork sage and onion stuffing, seasonal vegetables, Yorkshire pudding and gravy  
Duck confit served with truffle mash, braised red cabbage and cranberry sauce (GF)  
Oven roasted fillet of salmon served with crushed potatoes, roasted cherry tomatoes and champagne sauce (GF)  
Slow cooked pork tenderloin, served with truffle mash and creamy mustard sauce (GF)  
T Bone Steak – served with thick chips, grilled mushroom and green peppercorn sauce (GF) (£5 supplement)  
Spanakopita - Greek savoury pastry filled with feta cheese, spinach, spring onion, egg,  
– served with saffron rice, finished with bravas sauce (V)- vegan option available

## Desserts

Festive Christmas pudding served with custard  
Red velvet cheesecake – red velvet sponge with a layer of chocolate fudge topped with chocolate curls on crunchy biscuit base-served with fruit compote (V)  
Festive blood orange and cinnamon Mezze mess – served with cinnamon ice cream  
Sticky chocolate and orange cake – served with Morello cherry ice cream  
Chocolate toffee tart – a crumbly vegan chocolate pastry case filled with a layer of rich vegan toffee sauce and topped with an indulgent vegan chocolate style ganache-served with fruit compote (GF,V,VE)

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

## Join us for New Years Eve!



# Christmas Day Menu

£69.50 PER PERSON FOR A 3 COURSE MEAL

A glass of Prosecco on arrival

## Starters

Cream of roasted parsnip, leeks and potatoes, served with croutons (V,GF,VE)  
Duck, Armagnac & pistachio pate, served with toasted ciabatta with spiced pear chutney and caramelized orange  
Bloody Mary prawn and crayfish cocktail (GF,V)  
Asian duck noodle and rocket salad  
Wye valley smoked salmon with lemon and chive crème fraiche, crispy capers, served on toasted ciabatta  
Grilled goats cheese crostini with roasted cherry tomatoes and an aged balsamic drizzle (V)

## Mains

Roast honey glazed breast of turkey with pigs in blankets, roast potatoes, pork sage and onion stuffing, seasonal vegetables, Yorkshire pudding and gravy  
Duck confit served with truffle mash, braised red cabbage and cranberry sauce (GF)  
Oven roasted fillet of salmon served with crushed potatoes, roasted cherry tomatoes and champagne sauce (GF)  
Slow cooked pork tenderloin, served with truffle mash and creamy mustard sauce (GF)  
T Bone Steak – served with thick chips, grilled mushroom and green peppercorn sauce (GF) (£5 supplement)  
Spanakopita - Greek savoury pastry filled with feta cheese, spinach, spring onion, egg,  
– served with saffron rice, finished with bravas sauce (V)- vegan option available

## Desserts

Festive Christmas pudding served with custard  
Red velvet cheesecake – red velvet sponge with a layer of chocolate fudge topped with chocolate curls on crunchy biscuit base-served with fruit compote (V)  
Festive blood orange and cinnamon Mezze mess – served with cinnamon ice cream  
Sticky chocolate and orange cake – served with Morello cherry ice cream  
Chocolate toffee tart – a crumbly vegan chocolate pastry case filled with a layer of rich vegan toffee sauce and topped with an indulgent vegan chocolate style ganache-served with fruit compote (GF,V,VE)

Coffee and truffles

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