



# CHRISTMAS MENU

3 COURSES £45 PER PERSON

## STARTERS

### Crispy Mozzarella Sticks (V)

Golden-fried mozzarella sticks with a warm, melty center, served alongside rich cranberry dipping sauce.

**Allergens:** Milk, Gluten (Wheat)

### Smooth Chicken Liver Pâté CHEF'S SPECIAL

Silky homemade chicken liver parfait, served alongside crisp artisanal breadsticks, sweet apple purée, and festive cranberry chutney.

**Allergens:** Milk, Gluten (Wheat), Celery

### Aromatic Fresh Mozzarella Salad (V) CHEF'S SPECIAL

Fresh artisan buffalo mozzarella, sweet vine-ripened tomatoes, and wild rocket, finished with fragrant basil pesto and toasted nuts.

**Allergens:** Milk, Tree Nuts

### Red Pepper Hummus (V)(VG)

Silky chickpea purée blended with roasted red peppers, sesame tahini, roasted garlic, fresh lemon juice, and extra virgin olive oil, served with warm Turkish bread.

**Allergens:** Sesame, Gluten (Wheat)

### Butternut Squash Soup (VG)

Rich and velvety roasted butternut squash soup, delicately spiced.

**Allergens:** Celery

### Korean BBQ Chicken Wings

Crispy jumbo wings tossed in a rich, sticky glaze, tastily garnished with toasted sesame seeds and freshly sliced spring onions.

**Allergens:** Soy, Sesame, Gluten (Wheat), Celery

## MAIN COURSES

### Grilled Salmon with Saffron Velouté CHEF'S SPECIAL

Char-grilled Atlantic salmon fillet served with tender baby potatoes and fresh asparagus, finished with a delicate saffron velouté sauce.

**Allergens:** Fish, Milk, Celery

### Slow-Cooked Festive Lamb Shank CHEF'S SPECIAL

Slow-braised tender lamb shank resting on a bed of velvety buttered mashed potatoes, tenderstem broccoli, and a rich red wine reduction gravy.

**Allergens:** Milk, Celery, Sulphites

### Prime 10oz Sirloin Steak

Prime 10oz 28-day aged sirloin steak, char-grilled to your liking, served with truffle parmesan chips and your choice of wild mushroom cream or green peppercorn sauce.

**Allergens:** Milk, Mustard, Celery (Sulphites in sauce)

### Mixed Seafood Grill

An extravagant ocean grill featuring salmon fillet, sea bass, king prawns, and tender octopus, served with golden roasted potatoes and a fresh rocket salad topped with shaved parmesan and balsamic glaze.

**Allergens:** Fish, Crustaceans, Molluscs, Milk, Sulphites

### Pasta di Mare

Authentic Italian artisan pasta tossed with a sumptuous mix of fresh seafood in a white wine, garlic, and sweet cherry tomato reduction.

**Allergens:** Crustaceans, Molluscs, Gluten (Wheat), Fish, Sulphites

### Traditional Mixed Shish Grill

A magnificent combination of Turkish-marinated chicken shish, tender lamb shish, and hand-seasoned Adana, flame-grilled over charcoal.

**Allergens:** Mustard, Celery (Gluten if with pita)

### Rosemary Roasted Potatoes (V)

Golden, roasted mini-crop potatoes infused with garlic and fresh rosemary, presented alongside a velvety brown butter and carrot purée with vibrant, crunchy winter vegetables, finished with a decorative drizzle of green pesto.

**Allergens:** Milk, Honey

## DIETARY KEY & FOOD ALLERGY INFORMATION

(V) Vegetarian / (VG) Vegan / (V/VG) Vegan Option Available

Please inform your server of any severe food allergies before ordering.

All items are prepared in a kitchen that handles nuts, gluten and other allergens.



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## DESSERTS

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### VG Banana Bread Served with VG Vanilla Ice Cream (VG)

Warm, moist plant-based banana bread paired elegantly with rich artisan vegan vanilla bean ice cream.

**Allergens:** Gluten (Wheat), May contain traces of Nuts/Soy

### Classic Christmas Pudding (V)

Richly spiced luxury fruit pudding served piping hot, accompanied exclusively by rich cognac brandy sauce.

**Allergens:** Gluten (Wheat), Milk, Egg, Sulphites, Nuts

### Silky Red Berry Panna Cotta (V)

Smooth Madagascar vanilla bean panna cotta, elegantly crowned with a tart winter red berry compote.

**Allergens:** Milk

### Traditional Turkish Baklava (V) CHEF'S SPECIAL

Layers of golden, buttery filo pastry filled with finely crushed pistachios, delicately soaked in a fragrant sweet honey syrup.

**Allergens:** Gluten (Wheat), Tree Nuts (Pistachio), Milk

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