

FESTIVE SET MENU

£32 PER PERSON

COLD STARTERS...

FAVA TRUFFLE HUMMUS (GF)(VG)(V)

Creamy blend of dried broad beans, Tahini, Garlic & sun-dried Tomatoes, finished with a drizzle of Truffle olive oil.

SPINACH TARATOR (GF)(V)

Tender cooked Spinach combined with Garlic Labneh yogurt, drizzled with extra virgin olive oil.

AUBERGINE BABA GHANOUSH (GF)(VG)(V)

Chargrilled aubergine smashed with garlic, tahini & lemon juice, finished with olive oil.

HOT STARTERS...

HARISSA HALLOUMI (V)

Crispy fried Halloumi served with roasted Apple purée, harissa & a sprinkle of Sesame Seeds.

FALAFEL (VG)(V)

Golden Chickpea Falafel served on a bed of creamy hummus.

PULLED BEEF YORKSHIRE PUDDING

Golden Yorkshire pudding filled with tender pulled beef, topped with a rich peppercorn sauce

MAINS...

STEAKS...

All steaks are chargrilled to perfection & served with tenderstem broccoli, asparagus, Parmesan & truffle chips & a sauce of your choice: Peppercorn, Red Wine, Creamy Mushroom, or Chimichurri. (Swap chips for sweet potato fries +£1.50)

RUMP 10 OZ (GF)

Dry aged 32 days matured, succulent steak on the bone (recommended medium to rare)

SIRLOIN 8 OZ (GF)

Tender 28-day aged sirloin steak full of flavour. (Recommended Medium to Rare)

RIBEYE 8oz (+£5) (GF)

28-day dry-aged prime rib eye bursting with flavour. (Recommended Medium)

SPECIALS...

LAMB CASSEROLE (GF)

Tender marinated lamb, slow-cooked with mixed peppers, courgette, aubergine, garlic & mushrooms in a rich tomato sauce. Served with rice & a fresh salad.

CHICKEN STEW (GF)

Slow-cooked Chicken with roasted peppers, red onions & a hint of harissa, topped with fresh herbs & creamy labneh. Served with a fresh side salad.

VEGETARIAN...

BUTTERNUT SQUASH (GF)(V)

Oven-roasted butternut squash marinated in sundried pepper paste, served on a bed of herb-infused labneh cream with a fresh side salad.

DESSERTS...

BAKLAVA (V)(N)

Golden, flaky pastry layered with crushed nuts and delicately sweetened with syrup, offering a taste of authentic Turkish indulgence.

XMAS PUDDING

A rich and indulgent festive classic, packed with dried fruits, spices, and a touch of brandy, served warm with a choice of custard, cream, or brandy sauce.

GRILL...

LAMB ADANA (GF)

Grilled butcher-style lamb köfte on an iron skewer, marinated in authentic Anatolian herbs. Served with fragrant rice & fresh salad

CHICKEN SHISH (GF)

Succulent chicken breast pieces, marinated & grilled on a skewer. Served with fragrant rice & fresh salad.

BURGERS...

CHICKEN OR BEEF BURGER

Choice of grilled boneless chicken leg, breaded deep-fried chicken breast or 28-day rested beef steak burger served with lettuce, gherkins, cheddar cheese & mayo. Accompanied by coleslaw & chips with Parmesan & truffle seasoning.

FISH...

PIPERADE SEABASS (GF)

Oven-baked seabass, topped with a flavoursome piperade, finished with a thick avocado & chive cream sauce.

SIDES & SALADS... (+£5)

SHERHERDS SALAD (GF)(V)

Refreshing mix of spring onions, cucumber & chopped tomatoes tossed with fresh herbs, served over a silky chive & avocado cream & drizzled with extra virgin olive oil.

WARM BABY POTATO SALAD (GF)(VG)(V)

Roasted baby potatoes combined with crisp lettuce, spring onions, fresh mint & a hint of red pepper flakes, all tossed in our homemade vinaigrette.

BRAISED RED CABBAGE (V)

Slow-braised Red Cabbage

MISO CARROTS (V)

Roasted to perfection and glazed with a savory-sweet miso dressing, finished with a hint of sesame for a rich umami kick.

IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE PLEASE LET A MEMBER OF STAFF KNOW UPON PLACING YOUR ORDER, HOWEVER WE CANNOT FULLY GUARANTEE THAT THE FOOD ON THE PREMISES WILL BE FREE FROM ALLERGENS

(GF) GLUTEN FREE (VG) VEGAN (V) VEGETARIAN (N) CONTAINS NUTS

Festive Set Menu

3 COURSES

£32 PER PERSON



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