meet & meat

New Year's Eve MENU

£45 PER PERSON

WISHING YOU A HAPPY & PROSPEROUS NEW YEAR

FIND US ON MEETANDMEAT.CO.UK

Please inform your server of any allergies or specific dietary requirements before ordering.

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STARTERS

Beetroot Falafel & Beetroot Hummus (V-VG-DF)

Crispy Beetroot Falafel served with smooth ,vibrant Beetroot Hummus

Prawn Cocktail (GF-DF)

Succulent Prawns served on a bed of fresh mixed salad with a Marie Rose dressing

Crispy Breaded Brie (V)

Golden-fried , Brie served with tangy cranberry reduction

Crispy Duck Salad (GF-DF)

Finely sliced crispy duck served with chicory, rocket, and spring onion, tossed in a pomegranate dressing and finished with toasted sesame seeds for an Asian-inspired touch.

MAIN COURSE

AEGEAN Flame (GF-DF)

Charcoal-Grilled Octopus Tentacle , served with rice tomato-infused rice, fresh Salad

Butternut Squash & Sage Girasol (VG)

Roasted squash and ricotta-filled pasta,served in a creamy Parmesan cheese ,fresh rocket and a touch of truffle oil.

Grilled Chicken Supreme (GF)

Grilled chicken breast in a velvety champagne cream sauce, served with roasted asparagus, cherry tomatoes, and mashed potatoes.

Slow-Braised Beef Short Ribs (GF)

Tender,Slow Cooked short ribs served over buttery mashed potatoes with crispy green beans

The Royal Steak (GF)

28 day matured ribeye steak , crispy potato mille-feuille and your choice of sauce

SAUCE; 'PEPPERCORN & MUSHROOM'

Chef's Recommendation: Best enjoyed medium-rare or medium

DESSERTS

Traditional Baklava (V)

Golden Pastry filled with chopped nuts and drenched in sweet syrup

Decadent Dark Chocolate Mousse (V-GF)

Silky Dark Chocolate Mousse with served fresh berry

Vanilla Bean Panna Cotta With Blueberry Compote (GF)

Vanilla Bean Panna Cotta served with a sweet Blueberry compate

DIETARY KEY

VG-VEGAN/V-VEGETARIAN/GF-GLUTEN FREE/DF-DAIRY FREE