

A TASTE OF

meet & meat
ON
NEW YEARS EVE

**£38 PER
PERSON
3 COURSES**

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

Chargrilled aubergine smashed with garlic, tahini & lemon juice, finished with olive oil. Served with toasted pitta bread.

COLD STARTERS...

SPINACH TARATOR (GF)(V)

Tender cooked spinach combined with garlic labneh yogurt, drizzled with extra virgin olive oil. Served with toasted pitta bread.

**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. Served with toasted pitta bread.

HOT STARTERS...

**PULLED BEEF
YORKSHIRE PUDDING**

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

**RAINBOW BEETROOT
& GOATS CHEESE (GF)(V)**

Roasted rainbow beetroot paired with goat's cheese & herbs.

BBQ WINGS (GF)(S)

Golden grilled chicken wings, tossed in our homemade BBQ sauce.

MAINS...

STEAK...

Served with chargrilled spring onion, cauliflower puree, roast carrot & topped with a peppercorn beef gravy.

RUMP 10 OZ (GF)

Recommended medium to rare.

SPECIALS...

**BRAISED BEEF
BRISKET (GF)**

Slow-braised, melt-in-the-mouth beef brisket served with creamy mashed potatoes and buttered carrots, finished with a rich, glossy jus. Comforting, hearty & full of depth.

**FENNEL
SEABASS (GF)**

Grilled seabass fillet served over braised fennel with anchovy, chilli, garlic and capers, finished with a squeeze of fresh lemon.

**CHICKPEA
PIPERADE (GF)(V)(VG)**

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

**BEEF
BURGER**

28-day rested beef steak burger served with lettuce, gherkins, cheddar cheese & mayo, cheese sauce & chips with Parmesan & truffle seasoning.

FROM THE GRILL...

Prepared over a hot charcoal grill to lock in natural flavours and deliver a smoky, charred taste. All dishes served with fragrant rice & fresh salad.

**LAMB
SHISH (GF)**

Tender Lamb pieces, marinated & grilled on a skewer.

**CHICKEN
SHISH (GF)**

Succulent chicken breast pieces, marinated & grilled on a skewer.

**CHICKEN
WINGS (GF)**

Charcoal grilled marinated chicken wings, bursting with flavour.

**ANATOLIAN
CHICKEN (GF)**

Grilled chicken köfte, marinated in Anatolian herbs

**LAMB
KOFTE (GF)**

Grilled butcher-style lamb köfte on an iron skewer, marinated in authentic Anatolian herbs.

DESSERTS...

XMAS PUDDING (N*)

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

BAKLAVA (V)(N)

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

BROWNIE (V)(N*)

Rich, decadent chocolate brownie served warm with a velvety chocolate sauce & Madagascan vanilla ice cream.

**BAILEYS
PANNA COTTA (V)(N*)**

Silky Baileys-infused panna cotta, delicately set and served with a drizzle of rich chocolate sauce and fresh seasonal berries.

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 (S) SESAME SEEDS (N*) NO NUTS

NYE Set Menu

3 COURSES

£38 PER PERSON



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LATEST EVENTS HERE

