

meza

Group Menus - For parties up to 22 people.

Once you've selected which menu, your guests can make their individual selection at the table.

Group Choice Menu 1 - £35.00 per person

Discounted rate £31.50 – (lunch & Dinner Mon, Tue, Wed and before 7.00pm Thu, Fri, Sat)

Starters

salt'n'pepper squid and salad
Sautéed chicken livers with shallots
Soup of the day

Main Courses

Roast breast of chicken, grilled vegetables and chasseur sauce
Roast Loch Durrant salmon, mashed potato, seafood cream
Sun blushed tomato and basil risotto, with aged balsamic

Desserts

Panacotta with raspberry compote
Meza brownie with vanilla ice cream
Santiago tart with cinnamon ice cream

Followed by Coffee & Tea

Group Choice Menu 2 - £40.00 per person

Discounted rate £36.50 – (lunch & Dinner Mon, Tue, Wed and before 7.00pm Thu, Fri, Sat)

Starters

Hot garlic squid & prawns
Cured meat selection and salad
Three bean salad on citrus dressing

Main Courses

Lamb shank with ratatouille and balsamic juice
Roast fillet of cod, boulangere of tomato and potato
Wild mushroom & tarragon tart, glazed goats cheese

Desserts

Chocolate brownie with ice cream
Fresh fruit salad in cava
Panacotta with fruit compote

Followed by Coffee & Tea

All main courses are served with seasonal sautéed vegetables

All Prices are inclusive of Vat at 15%. An additional service charge of 12.5% will be added to your total bill.

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Set Menus

Set Menu A - £28.50 per person

Discounted rate £25.50 – (lunch & Dinner Mon, Tue, Wed and before 7.00pm Thu, Fri, Sat)

Starter - Goat's cheese and red pepper quiche, apple and cider chutney

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Main Course - Medallions of pork fillet with green olive salsa & sautéed vegetables

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Dessert – Santiago tart and cinnamon ice cream

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Followed by Coffee & Tea

Set Menu B - £34.50 per person

Discounted rate £31.00 – (lunch & Dinner Mon, Tue, Wed and before 7.00pm Thu, Fri, Sat)

Starter - Sautéed chicken livers with shallots and salad

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Main Course - Pan fried sea bass fillet, green beans and prawns sauce

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Dessert - Panacotta, with fruit compote

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Followed by Coffee & Tea

Set Menu C - £39.50 per person

Discounted rate £36.00 – (lunch & Dinner Mon, Tue, Wed and before 7.00pm Thu, Fri, Sat)

Starter - Hot garlic squid & prawns

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Main Course - Grilled fillet of beef, gratin dauphinoise & caramelised shallots

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Dessert - Chocolate brownie with ice cream

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Followed by Coffee & Tea

All main courses are served with seasonal sautéed vegetables

A vegetarian alternative will be made available on the day.

All Prices are inclusive of Vat at 15%. An additional service charge of 12.5% will be added to your total bill.

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Chefs Tapas Selection Menus

Typically served along the centre of your table, our tapas menus are designed to share informally with friends - colleagues

Tapas menu A -- £24.50 per person

Spanish Tortilla

Cured meat croquettes

Asparagus tips

Spiced chicken wings

Salt cod fritters

Manchego cheese and membrillo

Herb marinated feta cheese

Chorizo cooked in fino sherry

Salt & pepper crispy squid

Stuffed roast tomatoes

Followed by Coffee & Tea

Tapas menu B -- £28.50 per person

Tapas Menu B includes all the items from Menu A, plus a selection of tapas style desserts as follows:

Panacotta, with fruit compote

Santiago tart with cinnamon ice cream

Meza brownie

Followed by Coffee & Tea

All Prices are inclusive of Vat at 15%. An additional service charge of 12.5% will be added to your total bill.

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Fiesta Menu -- £39.50 per person

Discounted rate £36.00 – (lunch & Dinner Mon, Tue, Wed and before 7.00pm Thu, Fri, Sat)

The Meza Fiesta Menu celebrates a variety of our Mediterranean dishes and mixes Tapas starters with more traditional main course and desserts service.

We ask you to select **five** tapas from the list below for your guests to share in Tapas style along the centre of your table.

Two main courses can be selected and numbers will be required 48 hours prior to your function date. This enables us to serve larger groups whilst maintaining our excellent standards of food, drinks and service. Your guests will be presented with a dessert menu on the day.

Should you wish to add an additional cheese course, either before or after your desserts then please ask for further details. An additional supplement of £5 per person will be added to the menu price.

Maize Kernels and Marinated Olives will be served with your pre-dinner drinks

Tapas

Spanish tortilla
Asparagus tips
Cured meat croquettes
Spiced chicken wings
Salt cod fritters
Stuffed roast tomatoes
Herb marinated feta cheese
Chorizo in fino sherry
Salt & pepper crispy squid

Main Courses

Roast fillet of cod boulangere of tomato and potato
-
Medallions of pork fillet with green olive salsa & sautéed vegetables
-
Sun blushed tomato and basil risotto, with aged balsamic
-
Lamb shank with ratatouille and balsamic juice

Dessert

Meza brownie and vanilla ice cream
-
Panacotta, with fruit compote
-
Selection of sorbet

Followed by Coffee & Tea

All Prices are inclusive of Vat at 15%. An additional service charge of 12.5% will be added to your total bill.

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Party & Events Menus

At Meza we offer a wide range of menus that suit all events. Whether it be a small after work drinks reception or an exclusive event for over 450 guests, our menus offer maximum flexibility and can be customised to your exact requirements.

Canapés

Our canapés are perfect with pre-dinner drinks (where we would recommend 6 Bites per person) or throughout your event where we would recommend a minimum of 10 bites per person.

6 Bites for £14 10 Bites for £22 12 Bites (10 Savoury and 2 Sweet) for £25

Additional Bites over 12 will be charged at £2 per person

Please make your personal selection from the choices below:

Savoury Bites

Oven Baked Tortilla – your choice of:

- Spinach & Cheese
- Waxy Potato & Onion (V)
- Manchego & Sweet Pepper (V)
- Seasonal Vegetable (V)

Croquettes – your choice of:

- Serrano Ham & Cheese
- Chicken & Tarragon
- Salt Cod
- Shrimp
- Sweet Pepper (V)

Tartlets – your choice of:

- Chicken Caesar
- Prawn Cocktail
- Cheese & Onion (V)
- Tomato & Pesto (V)
- Meza Hummus (V)

Gaspacho Shots (V)

Bloody Mary Gaspacho Shots (V)

Dried prunes wrapped in bacon

Pesto Chicken Skewers

Spiced Chicken Wings

Mini Burgers

Tiger Prawns in Beer Batter

Salt Cod Fritters

Lamb Meatballs

Smoked Salmon Blinis

Sweet Bites

Chocolate Tart with Raspberry sauce

Meza brownie

Fruit Salad Skewers

All Prices are inclusive of Vat at 15%. An additional service charge of 12.5% will be added to your total bill.

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Bowl Food

During exclusive events bowl food is ideal if you want to provide your guests with something a little more substantial but don't want the formality of a full sit down dinner. Your entire event can be catered for via bowl food in which case we would recommend a minimum of 5 bowls per person, however why not add to the variety of the evening by having a canapé reception and then adding several bowls.

Bowls are charged at £5 each with a minimum order of 2 per person

Hot

Mediterranean Chicken Stew
Moroccan Vegetable Stew & Minty Couscous (V)
Lemon, Courgette & Parmesan Risotto (V)
Lamb Tagine & Couscous
Meatballs in Tomato Ragu with Sautéed Potatoes
Fish & Chips with Tartar Sauce
Sausage & Mash with Onion Gravy
Spicy Vegetable Curry (V)
Beef Goulash with Mash Potatoes

Cold

Chicken Caesar Salad
Salmon & Potato Salad
Tuna Nicoise
Greek Salad (V)
Meza Tabuleh (v)

Dessert

Fresh Fruit Salad
Panacotta with fruit compote
Santiago tart

All Prices are inclusive of Vat at 15%. An additional service charge of 12.5% will be added to your total bill.