

# meza

## Group Menus

For parties up to 22 people.

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

### Group Choice Menu 1 - £35.00 per person

#### Starters

Smoked salmon, mixed leaf salad & lemon

or

Sautéed Chicken Livers with Shallots

or

Red gazpacho

#### Main Courses

Roast breast of chicken, grilled vegetables and chasseur sauce

or

Roast Loch Durrant salmon, mashed potato, shrimp & chive cream

or

Sun blushed tomato and basil risotto, with aged balsamic

#### Desserts

Panacotta with raspberry compote

or

Meza cheesecake

or

Santiago tart with vanilla ice cream

Coffee and tea

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### Group Choice Menu 2 - £40.00 per person

#### Starters

Hot garlic squid & prawns

or

Cured meat selection

or

Caprese salad (tomato, mozzarella, basil)

#### Main Courses

Lamb shank with ratatouille and balsamic glaze

or

Roast fillet of cod, wilted spinach and prawn sauce

or

Wild mushroom & tarragon tart, glazed goats cheese

#### Desserts

Fresh fruit salad with cava

or

Meza cheesecake

or

Panacotta with Raspberry compote

Coffee and tea

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All main courses are served with seasonal sautéed vegetables

*All Prices are inclusive of Vat at 17.5%. 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

Goat's cheese and red pepper quiche, apple and cider chutney  
--  
Medallions of pork fillet with green olive salsa & sautéed vegetables  
--  
Meza cheesecake

Followed by Coffee or Tea

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### Set Menu B - £34.50 per person

Sautéed Chicken Livers with shallots  
--  
Pan fried sea bass fillet, capponata, olive oil  
--  
Panacotta, raspberry compote

Followed by Coffee or Tea

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### Set Menu C - £39.50 per person

Scottish smoked salmon, mixed leaf salad & lemon  
--  
Grilled fillet of beef, grain dauphinoise & caramelised shallots  
--  
Fresh fruit salad with cava

Followed by Coffee or Tea

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All main courses are served with seasonal sautéed vegetables

A vegetarian alternative will be made available.

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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 or colleagues

### Tapas menu A -- £23.50 per person

Tortilla of the day

Cured meat croquettes

Turkey Brochettes

Spiced chicken wings

Salt cod fritters

Mahon cheese with honey dip

Herb marinated feta cheese

Chorizo cooked in fino sherry

Salt & pepper crispy squid

Hummus (V)

Followed by Coffee & Tea

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### 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, raspberry compote

Santiago tart with vanilla ice cream

Meza cheesecake

Followed by Coffee & Tea

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## Fiesta Menu -- £39.50 per person

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.

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

### Tapas

Tortilla of the day  
Cured meat croquettes  
Turkey Brochettes  
Spiced chicken wings  
Salt cod fritters  
Mahon cheese with honey dip  
Herb marinated feta cheese  
Chorizo in fino sherry  
Salt & pepper crispy squid

### Main Courses

Roast fillet of cod with pesto on a bed of grilled vegetables  
or  
Medallions of pork fillet with green olive salsa & sautéed vegetables  
or  
Sun blushed tomato and basil risotto, with aged balsamic  
or  
Lamb shank with ratatouille and balsamic sauce

### Dessert

Meza cheesecake  
or  
Panacotta, raspberry compote  
or  
Selection of sorbet  
  
Filter Coffee or Tea

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## Party & Events Menus

At Meza we offer a wide range of menus that will suit any type of event. 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.

### Nibbles

Ideal with pre-dinner drinks - £5 per person for a selection of each of the following:

Marinated Mixed Olives

Salted Maize Kernels

Salted Almonds

Add Vegetable Crudities with Meza Hummus for an additional £3.50 per person

### 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:*

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

*Croquettes – your choice of:*

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

*Tartlets – your choice of:*

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

Gaspacho Shots (V)

Bloody Mary Gaspacho Shots (V)

Meza Pork Belly

Pesto Chicken Skewers

Spiced Chicken Wings

Mini Burgers

Tiger Prawns in Beer Batter

Salt Cod Fritters

Meatballs

Smoked Salmon Blinis

Sweet Bites

Chocolate Tart with Raspberry sauce

Lemon Tart

Fruit Salad Skewers

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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

Fruit Cheesecake

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