

Use this section to record who is having what to eat; Please fill in your guests name and place a cross next to the dishes they want. Then fill in the section below & take your completed booking form to the Mezze and we'll do the rest.

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Name	Soup	Duck Pâté	Prawn and Crayfish	Asian duck	Smoked salmon	Goats cheese	Roast Turkey	Duck	Salmon	Pork	Sirloin Steak	Spanakopita	Christmas Pudding	Honeycomb Cheesecake	Blood orange and cinnamon	Chocolate and orange cake	Chocolate toffee tart

Deposit Paid in cash / card / cheque £.....

Name Signature

Please complete this form and bring it along to the restaurant where you are having your party along with a £10 per person non refundable table deposit to confirm your booking. Guest cancellations must be made at least 48 hours in advance. Final party numbers and menu choices must be advised at least 7 days prior to booking date.



Mezzé

Christmas Menu 2024

Christmas menu available
from 5th December

For bookings please call: 0117 363 7035 Email: restaurant@mezzethornbury.com

Christmas Menu 2024

£37.50 PER PERSON FOR A 3 COURSE MEAL

Starters

Cream of roasted parsnip, leeks and potatoes, served with croutons (V,GF,VE)
Duck, Armagnac & pistachio pate, served with toasted ciabatta with spiced pear chutney and caramelized orange
Bloody Mary prawn and crayfish cocktail (GF,V)
Asian duck noodle and rocket salad
Wye valley smoked salmon with lemon and chive crème fraiche, crispy capers, served on toasted ciabatta
Grilled goats cheese crostini with roasted cherry tomatoes and an aged balsamic drizzle (V)

Mains

Roast honey glazed breast of turkey with pigs in blankets, roast potatoes, pork sage and onion stuffing, seasonal vegetables, Yorkshire pudding and gravy
Duck confit served with truffle mash, braised red cabbage and cranberry sauce (GF)
Oven roasted fillet of salmon served with crushed potatoes, roasted cherry tomatoes and champagne sauce (GF)
Slow cooked pork tenderloin, served with truffle mash and creamy mustard sauce (GF)
Thick cut Sirloin Steak – served with thick chips, grilled mushroom and green peppercorn sauce (GF) (£5 supplement)
Spanakopita - Greek savoury pastry filled with feta cheese, spinach, spring onion, egg,
– served with saffron rice, finished with bravas sauce (V)- vegan option available

Desserts

Festive Christmas pudding served with custard
Honeycomb Golden Nugget Cheesecake – crunchy chocolate honeycomb and golden honeycomb shards on crunchy biscuit base
Festive blood orange and cinnamon Mezze mess – served with cinnamon ice cream
Sticky chocolate and orange cake – served with Morello cherry ice cream
Chocolate toffee tart – a crumbly vegan chocolate pastry case filled with a layer of rich vegan toffee sauce and topped with an indulgent vegan chocolate style ganache-served with fruit compote (GF,V,VE)

Please note: all christmas meals need to be ordered minimum 48 hours before arrival

Join us for New Years Eve!



Christmas Day Menu

£75.00 PER PERSON FOR A 3 COURSE MEAL

A glass of Prosecco on arrival

Starters

Cream of roasted parsnip, leeks and potatoes, served with croutons (V,GF,VE)
Duck, Armagnac & pistachio pate, served with toasted ciabatta with spiced pear chutney and caramelized orange
Bloody Mary prawn and crayfish cocktail (GF,V)
Asian duck noodle and rocket salad
Wye valley smoked salmon with lemon and chive crème fraiche, crispy capers, served on toasted ciabatta
Grilled goats cheese crostini with roasted cherry tomatoes and an aged balsamic drizzle (V)

Mains

Roast honey glazed breast of turkey with pigs in blankets, roast potatoes, pork sage and onion stuffing, seasonal vegetables, Yorkshire pudding and gravy
Duck confit served with truffle mash, braised red cabbage and cranberry sauce (GF)
Oven roasted fillet of salmon served with crushed potatoes, roasted cherry tomatoes and champagne sauce (GF)
Slow cooked pork tenderloin, served with truffle mash and creamy mustard sauce (GF)
Thick cut Sirloin Steak – served with thick chips, grilled mushroom and green peppercorn sauce (GF) (£5 supplement)
Spanakopita - Greek savoury pastry filled with feta cheese, spinach, spring onion, egg,
– served with saffron rice, finished with bravas sauce (V)- vegan option available

Desserts

Festive Christmas pudding served with custard
Honeycomb Golden Nugget Cheesecake – crunchy chocolate honeycomb and golden honeycomb shards on crunchy biscuit base
Festive blood orange and cinnamon Mezze mess – served with cinnamon ice cream
Sticky chocolate and orange cake – served with Morello cherry ice cream
Chocolate toffee tart – a crumbly vegan chocolate pastry case filled with a layer of rich vegan toffee sauce and topped with an indulgent vegan chocolate style ganache-served with fruit compote (GF,V,VE)
Coffee and truffles

Christmas Day meals need to be pre-ordered 7 days before arrival