

# Christmas Dinner

£25 for two course menu or  
£30 for three course, per person

Winter minestrone, smoked ricotta tortello (v)

Marinated salmon carpaccio, pink  
peppercorn & lime

Chicken liver parfait, moscato wine jelly

Tuna tartare, capers & basil  
(£4 supplement)

Handmade tagliatelle, cèpes & chestnuts (v)

Bronze turkey & all the trimmings

Pan fried sea bream, fennel, oranges & dill

Fillet of beef 'wellington', truffled mashed potato  
(£8 supplement)

Homemade Christmas pudding, Crème anglaise (v)

Valrhona chocolate 'tortino' (v)

Italian toast & vanilla ice cream (v)

Cheese selection, sourdough crackers (v)  
(£3 supplement)

Jing tea, ozone coffee and mince pies are included



## THE MEGARO CHRISTMAS MENU

### Drinks Reception

#### FINGER FOOD

5 items for £18 or 8 items for £25 per person

Severn & Wye smoked salmon on blinis

Endive, pear and gorgonzola mouse (v)

Beef tartare on sourdough

Mini turkey burger, cranberry and brie

Devils on horseback  
(prunes wrapped in bacon)

Fish & chips, tartare sauce

Homemade sausage roll

Winter vegetable quiche (v)

Pigs in blankets, honey and mustard

Truffled arancini (v)

Goats cheese beignet (v)

T&C's will apply

A deposit will be required for all christmas bookings

### SWEET

Mini Treacle tart

70% dark chocolate mousse shots

Handmade mince pies

### SNACKS & NIBBLES

£3 each or all 4 for £10

Homemade chips ♦ Nocellara olives

Smoked almonds ♦ Mixed nuts & crackers

### Drinks Packages

*To accompany your christmas event,  
why not choose one of the following options*

#### THREE HOURS

3 hours of free flow wine, beer & soft drinks -  
Charged at £30 per person

#### PROSECCO RECEPTION

Prosecco reception on arrival  
3 hours of free flow wine, beer &  
soft drinks - charged at £35 per person

#### CASH BAR

Drinks on consumption - Wine, beer, house spirits,  
premium spirits & cocktails on consumption



@themegaroofficial

events@sphg.co.uk

02030965495