



MEY
MEDITERRANEAN
BAR & GRILL

Christmas Menu

2026

2 Courses £32.50 | 3 Courses £40.50

STARTERS

Sucuk Kebab Skewers (GF)

Chargrilled Turkish sucuk skewers served with fresh mixed salad and sweet chilli sauce.

Crispy Halloumi (V, GF)

Golden halloumi served with fresh mixed salad, cranberry chilli sauce and fresh pomegranate seeds.

Beef Dumplings (Pierogi)

Handmade dumplings filled with slow-cooked beef and caramelised onion, finished with butter and crispy onions, topped with a touch of yoghurt.

Potato & Curd Cheese Dumplings (Pierogi) (V)

Handmade vegetarian dumplings filled with potato, curd cheese and caramelised onion, finished with butter and crispy onions, topped with a touch of yoghurt.

Tomato & Roasted Red Pepper Soup (V, GF)

Smooth roasted tomato and red pepper soup finished with herb oil.

Warm Goat's Cheese & Beetroot (V, GF)

Warm goat's cheese served with roasted beetroot, onion chutney, mixed leaves and balsamic glaze.

MAIN COURSES

Slow-Cooked Lamb Shank

Tender lamb shank with creamy mash, seasonal vegetables and rosemary jus.

Roasted Herb & Garlic Chicken

Oven-roasted chicken leg with creamy mash, seasonal vegetables and herb jus.

The Elf's Real Stew (Casserole) (GF)

Lamb or chicken stewed with tomatoes, peppers, onions and garlic, served with homemade rice and crisp salad.

Festive Mixed Grill (GF)

Chicken shish, lamb shish, Adana köfte and chicken wings, served with homemade rice, grilled vegetables and crisp salad.

Oven-Roasted Salmon (GF)

Oven-roasted salmon with baby potatoes, seasonal vegetables and lemon herb butter.

Traditional Festive Mey Sarma (V)

Grilled seasonal vegetables rolled in flatbread, sliced and topped with homemade tomato sauce and yoghurt, served with festive couscous and crisp salad.

Vegetarian Santa's Secret (V, DF)

Seasonal vegetable stew served on a sizzling skillet with homemade festive couscous and crisp salad.

DESSERTS

Tiramisu Cheesecake

Vanilla sponge soaked with coffee, layered with coffee cheesecake and finished with a creamy topping and a dusting of cocoa.

Baklava (V)

Layers of crisp filo pastry filled with chopped nuts, finished with sweet syrup and served with vanilla ice cream.

Sticky Toffee Cake (V)

Warm sticky toffee cake from our local bakery, served with rich toffee sauce and vanilla ice cream.

Chocolate Profiteroles (V)

Light choux pastry filled with cream, served with a rich chocolate sauce.

TO FINISH



Cheese Board (£5 Supplement Per Person, Preorder Only)

Gorgeous selection of British and Turkish cheese accompanied by crackers, red onion chutney, homemade sweet chilli jam from local produce, celery sticks, grapes, and a mix of olives.



FOR BOOKINGS CALL OR EMAIL OUR
CHRISTMAS COORDINATOR, ANNA



mey.festive@gmail.com
01280 852310



EARLY BIRD OFFER

All bookings made by the end
of October will receive a
complementary bottle
of red or white wine.



CHRISTMAS CRACKERS
SUPPLIED FOR ALL OUR
PREBOOKED PARTIES.



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V – Vegetarian GF – Gluten-Free DF – Dairy-Free

ALLERGY ADVICE

Please inform a member of our team of any allergies or dietary requirements before ordering.
Our dishes are prepared in a kitchen where allergens including gluten, nuts, dairy, eggs, sesame, soya and other allergens are handled.
While every care is taken, we cannot guarantee that any dish is completely free from traces of allergens.





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CHRISTMAS SET MENU

3 Rounds of Food

£35

per person

4 Rounds of Food

£40

per person

Designed for sharing, our set menu is served as platters in the centre of the table so everyone can enjoy a wide variety of dishes from across our menu. It's all about celebrating together, sharing together and creating a relaxed experience for larger groups, with less waiting and more enjoyment.



ROUND 1 – COLD MEZZES



Hummus, Cacik, Grilled Aubergine, Baba Ganoush,
Spicy Ezme, Kisir and Turkish Bread



ROUND 2 – HOT MEZZES



Sigara Borek, Falafel, Grilled Halloumi, Turkish Sausage



ROUND 3 – MAIN DISHES



Chicken Shish, Chicken Wings, Chicken Adana, Adana Köfte,
Rice, Cous Cous Rice, Chips, Salad, Turkish Bread,
Turkish Peppers, Grilled Tomatoes, Garlic Sauce, Spicy Sauce



ROUND 4 – DESSERTS



Baklava, Brownies and Warm Belgian Waffles

PERFECT FOR CHRISTMAS PARTIES,
CORPORATE EVENTS AND LARGE GROUP CELEBRATIONS.