

MEYRA

Brasserie

NYE SET MENU

£60 PER HEAD

STARTERS

TZATZIKI

Cucumber, yoghurt, mint, dill, garlic. (V)

BEETROOT TARATOR

Yoghurt, mayonnaise, walnut, olive oil (D, E)

CALAMARI

Coated squid rings served with homemade tartare sauce and fresh lime (G, MO,E,MU)

GRILLED HALLOUMI

Served with balsamic vinegar, pomegranate

PAN SEARED SCALLOPS

Served with mango purée

BAO BUN

Beef fillet cooked in spicy smokey BBQ sauce topped with spring onion and red chili and sesame seeds (G, SS)

BUTTERFLY PRAWNS

Cooked in white wine, garlic, parsley, cherry tomatoes & lime served with sourdough (G,M,CR,SD)

SMOKED SALMON TARATOR

Smoked salmon, avocado on ciabatta bread with balsamic glaze vinegar (E,M,SD)

MAINS

CREAMY CHICKEN BREAST

Grilled chicken breast served on sautéed potato, creamy spinach & asparagus (M)

SEAFOOD LINGUE

mix seafood, tossed in a rich garlic-white wine sauce with fresh cherry tomatoes, chilli, and parsley

SALMON

Served on a bed of mash potatoes baby carrot, broccoli, mango puree, finished with capers beurre blanc

RIBEYE +10

served with portobello mushroom, cherry tomatoes, asparagus & chips

PORTO WAGYU BURGER

Grilled burger served in a brioche bun with buttered crispy portobello mushroom, beef tomatoes, caramelised onion, gem lettuce, bang bang sauce & melted cheese, served steakhouse chips. (SD,MU,M,G,E)

SHORT BEEF RIBS

12-hour slow cooked rib, served on mashed potato with pickled onion, roasted cherry tomato, homemade gravy & BBQ sauce. (C,M,G,SO,SD)

STUFFED AUBERGINE

(Vegan option available) Baby spinach, halloumi, mixed peppers & cherry tomatoes topped with mozzarella served on bed of tomato sauce. (V)

DESERTS

BAKLAVA LOTUS BISCOFF CREME BRULEE