



Christmas Set Menu

£75pp

Greek Red Mullet Soup

Traditional Greek fish soup, red mullet cooked in rich and creamy langoustine bisque, prozými bread

Beef Pastourmas

Aged cured beef coated with fenugreek, galotyri cheese, artichoke, lovage oil

Aubergine Melitzanosalata

Smoked aubergine, parsley, lemon, 'Rhodes ladopita'

Santorini Tomatoes Salad

Cherry tomato, thyme, caper, leaf, goat cheese

Roasted Turkey Ballotine

Stuffed with apricot, sage and loukaniko wild boar sausage stuffing, roasted Yukon potato, horta, confit heritage vegetable, saffron and swede purée, port jus

Pan-Fried Sea Trout

With sea and earth velouté, lobster velouté with borlotti beans, mussel meat, sweet chard, shimeji mushrooms

Aged Braised Black Angus Short Rib

Served with scordalia, confit heritage vegetable, Xinomavro red wine sauce

Beluga Lentil Stew

Beluga lentils cooked with heritage vegetables, chard, veg stock, served with yoghurt

Karydopita

Walnut cake, orange & bay leaf cinnamon ice-cream

Bougatsa

Traditional crispy phyllo pie, semolina custard and chocolate caramel sauce

If you have specified a dietary requirement in advance of this event, substitute dishes will be provided where appropriate
Allergen cross-contamination can happen unintentionally when multiple food products are prepared on the same premises. Meraki cannot guarantee there would not be traces in any given dish.
Please inform your waiter if you have any allergies or dietary requirements.



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£95pp

Balic Royal cured salmon with Siberian caviar

Citrus jel, Normandy cream fresh, celery ribbons, Roquito pepper drop and Muscatel pickled baby cucumber

Courgette & chanterelle roulade

Courgette roulade stuffed with chanterelle mushroom and Anthotiro cheese, served with beetroot pearls and tahini sauce

Aged beef carpaccio

Served with Kefalotiri cheese whip, caper and chervil dressing, pine nuts, rocket, and warm toasted sourdough bread

Greek potato salad

Baby potatoes, red onion, Kalamata olives, sun-dried tomatoes. lemon & dill dressing with barrel-aged feta



Roasted Turkey Ballotine

Turkey wrapped in a crispy bacon stuffed with apricot, sage and loukaniko wild boar sausage stuffing, roasted Yukon potato, horta, confit heritage vegetable, saffron and swede purée, port jus

Herb-crusted roasted rack of lamb

Served with roasted Yukon potato, horta, confit heritage vegetable, saffron and swede purée, port jus

Seafood orzo

Orzo cooked in lobster glacé, served with mussels, jumbo prawns, langoustine, and cherry stone clames.

Beluga Lentil Wellington

Premium lentil ragù with garden vegetables, wrapped in French puff pastry, served with roasted Yukon potato, confit vegetables, saffron and sweet purée, jardin sauce,



Bougatsa

Traditional crispy phyllo pie, semolina custard and chocolate caramel sauce

Karydopita

Walnut cake, orange & bay leaf, cinnamon ice cream

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