

Festive MENU

3 COURSES 44.95
ADD A GLASS OF PROSECCO FOR 4.95

AVAILABLE FROM 24/11/2025 | PRE-ORDERS REQUIRED

STARTERS

PAN-SEARED SCALLOPS ALLA VIERGE

Fresh pan-seared scallops topped with crispy prosciutto, served with a vibrant sauce vierge of tomatoes, herbs, and olive oil G

CHEF'S SEASONAL SOUP

Made fresh with seasonal produce. Served with sourdough bread G

ARANCINI AL TARTUFO

Arborio rice balls coated with breadcrumbs filled with wild mushrooms and mozzarella cheese. Served with homemade chilli mayo V

CHICKEN LIVER PÂTÉ

Served with homemade apple and grape chutney, mixed leaf salad, shallots, cornichons, toasted brioche, and forest berry sauce G

CLASSIC CHARCUTERIE BOARD

Selection of serrano ham, spicy salami, saucisson, Italian capocollo, tomatoes, black olives, chicory, hummus, and a selection of cheeses, served with sourdough bread G
Vegetarian and vegan options available

GOAT'S CHEESE TARTINE

Homemade goat's cheese tart served with caramelised onions, wholegrain mustard, and mixed leaf salad V

SIDES

FRENCH FRIES 4.50

GRATIN DAUPHINOIS 5.25

SAUTÉED FRENCH BEANS 4.95

ORGANIC SOURDOUGH BREAD 2.45

GLUTEN-FREE BREAD 2.65

SAUTÉED BROCCOLI AND CAULIFLOWER 5.25

ROCKET SALAD WITH AGED PARMESAN 4.75

TOMATO SALAD 4.75

MAINS

COLEY SUPRÊME AU BEURRE BLANC

Pan-fried tender Coley supreme, served over sautéed spinach and quinoa, finished with beurre blanc sauce and a crisp kale garnish G

WINTER WELLINGTON

A hearty medley of seasonal vegetables wrapped in flaky puff pastry and baked to golden perfection. Served with roasted cauliflower, French beans and rich vegetarian gravy V

VENISON ROUGE

Pan fried venison served with red cabbage slow-cooked with orange, cinnamon, raisins, a splash of Grand Marnier liqueur, and finished with wild berry sauce G

LAMB PROVENÇAL

Succulent pan-fried lamb served with wilted spinach, artichokes, mushrooms, garlic, sweet potatoes, and a rich red wine veal jus G

SIRLOIN STEAK 8oz

Chargrilled to your taste, served with French fries and garlic butter G

DESSERTS

STICKY TOFFEE PUDDING

Served warm with vanilla ice cream

CHOCOLATE FONDANT

Served with vanilla ice cream

HOMEMADE CINNAMON APPLE TART

Served with vanilla ice cream

CHEESE BOARD (SUPPLEMENT 4.50)

A selection of our finest French & Italian cheeses served with seeded crackers and chutney

V - vegetarian;

G - gluten free option available

N - contains nuts.

If you have any allergies or dietary requirements please inform a member of staff

Happy Festive Season!

An optional 12.5% service charge will be added to your bill.

Group booking

INFORMATION

Looking to celebrate festive season at Melange?
Here is all the information you need to know:

For bookings for 8 or more guests, we require £10 deposit per person;

This deposit will be refunded on the night or can be deducted from the total bill;

If you looking to bring a cake, we charge £10 service fee
unless your bill is over £400;
Corkage fee £10 per bottle;

For bookings of 8 or more people, we require pre-orders. We kindly ask you to send us your food choices by email no later than 72 hours before the date of your booking, please notify us about any allergies or dietary requirements;

PLEASE NOTE:

Our Festive Group Menu is available for parties of six or more and must be pre-ordered in advance. A £10 deposit per person is also required when choosing the festive group menu.

You will have your table for 2.5 hours unless agreed otherwise;

Please note we can take a maximum of 4 card payments per table;

If you are looking to hire all restaurant, have any further questions or want to reserve a table please give us a call or email us, our lovely team will be happy to assist you.