MELANGE

Festive Menu

COCKTAILS I FOOD I GOOD MOOD



Festive Menu

3 COURSES + A GLASS OF PROSECCO
£49.95

AVAILABLE FROM 1 OF NOVEMBER
PRE-ORDER REQUIRED

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STARTERS

PAN-SEARED SCALLOPS WITH SAUCE VIERGE
Topped with crispy prosciutto and served with sauce vierge of tomatoes, fresh herbs and olive oil G

VENISON AND BRANDY PATE
Rich venison pate with a hint of brandy, served with sourdough bread and cornichons

BRIE FRIT AUX GRIOTTINES
Crispy and golden on the outside, with a rich and creamy centre, served with Griottine cherry sauce and warm sourdough bread V

HERITAGE BEETROOT SALAD
Honey-caramelised heritage beetroot with goat's curd mousse, Grand Marnier dressing and roasted almonds V, N

STEAK TARTARE CLASSIQUE
Finely chopped raw beef fillet with shallots, capers, cornichons, egg yolk, and Dijon mustard, finished with Worcestershire sauce, Tabasco, and a touch of cognac

MAINS

LAMB RUMP PROVENÇAL
Tender lamb rump served with creamy mashed potatoes, fennel and chestnuts, finished with a rich red wine jus and basil oil G

PAN-FRIED COD AU BEURRE BLANC
Pan-fried cod with crushed new potatoes, samphire and beurre blanc, finished with Avruga caviar

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

DUCK BREAST WITH RICH CHERRY SAUCE
Pan-roasted duck breast, served medium rare, with sweet potato mash, Tenderstem broccoli and a rich cherry liqueur sauce G

SIRLOIN STEAK 8 OZ
Chargrilled to your taste, served with French fries and garlic butter G

SIDE DISHES

HOMEMADE BREAD 4.95
FRENCH FRIES 4.75
GRATIN DAUPHINOIS 5.45
SAUTÉED FRENCH BEANS 4.95
SAUTÉED BROCCOLI AND CAULIFLOWER 5.45
ROCKET SALAD WITH AGED PARMESAN 4.95
TOMATO SALAD 5.95
GLUTEN-FREE BREAD 2.95

Desserts

CRÈME BRÛLÉE
Homemade rich vanilla custard topped with a layer of hardened caramelised sugar G

STICKY TOFFEE PUDDING
Served warm with vanilla ice cream

HOMEMADE CARAMELISED APPLE TART
Served warm with vanilla ice cream



V – vegetarian, G – gluten free option available, N – contains nuts.
If you have any allergies or dietary requirements, please inform a member of staff.

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

Group bookings

INFORMATION

Celebrate the festive season at Melange

Whether you're planning a festive get-together, a family celebration or a Christmas party, we look forward to welcoming you.

For all bookings choosing our festive menu, we require a £10 deposit per person and a food pre-order, regardless of party size.

Your deposit will be refunded on the day or deducted from your final bill.

Please email your food choices at least 72 hours before your booking, along with any allergies or dietary requirements.

A few details to help you plan:
Table time: Your table is yours for 2.5 hours, unless agreed otherwise.
Bringing a cake: A £10 service fee applies, waived if your total bill exceeds £400.
Corkage: £15 per bottle.
Payments: We can accept a maximum of four card payments per table.
If you would like a bespoke menu, our head chef will be happy to discuss your requirements.

For private hire, reservations or any questions, please call or email us. Our team will be happy to help you plan your celebration.