

GROUP MENUS & PRIVATE DINING

megan's



Welcome to your celebration!

At Megan’s, we love a gathering. Whether you’re celebrating something big or simply bringing your favourite people together, our party menus are designed for sharing, chatting, and lingering a little longer. Inspired by the sunny flavours of the Mediterranean, everything arrives fresh, vibrant, and made for the table. Settle in, pass the plates around, and let us look after the rest.

FEASTING MENU

A show-stopping sharing menu served on feasting boards, raised above the table.

2 COURSES 29.9PP
3 COURSES 34.9PP

STARTER

sharing starters for the table

buttermilk fried chicken, padron peppers, turkish cheese fondue & trio of dips & bread

MAIN

lamb & beef kofte, chicken shish, halloumi, falafel & our crispy arayes burger served with tabbouleh, house fries, salads & a selection of sauces & flatbread

DESSERT

giant half-baked nutella cookie dough
with ice cream v







All guests must dine from the same party menu. Pre-order required 5 days before your booking. Please check our allergen guide & raise any dietary requirements prior to your booking as we can cater for allergies & dietary requirements separately. Please note a service charge of 12.5% will be added to your bill. Please note menus are subject to change based on seasonal availability.

SET PARTY MENU

Sharing starters, with individual mains and desserts. Perfect for any party, reunion or get-together.

2 COURSES 32.9PP
3 COURSES 37.9PP

STARTERS

sharing starters for the table

hot honey halloumi fries, padron peppers, muhlama cheese fondue
& trio of dips & bread

MAINS

choose one option per person

served with house fries & sauces

chilli chicken shakshouka iskender-style kebab in our spiced tomato sauce with flatbread for scooping
open chicken kebab flatbread, harissa hummus, piri piri & garlic yog
open halloumi kebab flatbread, harissa hummus, piri piri & garlic yog v
mezze bowl vg
spiced oyster mushroom kebab served with harissa hummus, slaw, lettuce & pickles vg

DESSERT

choose one option per person

warm chocolate brownie sweet tahini & ice cream v
baklava & ice cream pistachios & rose petals v
raspberry & coconut loaf with coconut ice cream vg







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BRUNCH PARTY MENU

The perfect party package for daytime celebrating

90 MINUTES OF BOTTOMLESS
+ SET MENU £50PP

B R E A D & D I P S

for the table

bread basket za'atar butter v
labneh v | **hummus** vg
whipped feta & avocado vg

M A I N S

choose one

n'duja turkish eggs labneh, hummus, avo, hashbrowns, omega seeds & flatbread
blueberry chia pancakes maple, banana & pistachio vg
bacon & maple pancakes caramelised banana & pistachio
hot honey halloumi & avo toast pomegranate & omega seeds v
the original baked eggs in 8 hour slow-cooked tomato sauce v
garden brunch avocado, spinach, roast tomato, harissa beans, harissa hummus, oyster mushrooms & sourdough vg

S I D E S

hashbrowns for the table vg

B O T T O M L E S S

bellini | mimosa | prosecco | aperol spritz | mocktails
prime time draught lager or IPA







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CANAPÉS

Finger food at its finest; perfect for drinks parties and stand-up events

light spread - 5 canapés - 19pp
medium spread - 7 canapés - 25pp
full spread - 10 canapés - 36pp

MEAT

mini arayes slider & garlic yoghurt
buttermilk fried chicken with date bbq
sucuk bites with honey
mini open chicken kebab

FISH

calamari & garlic yoghurt
smoked salmon & labneh crostini

VEGETARIAN & VEGAN

crispy halloumi bites with hot honey v
falafel & hummus vg
padron peppers vg
mini avo on toast vg

SWEET

brownie bites
baklava bites

Canapé menus available for standing groups of 15+. Pre-order required 5 days before your booking. Please check our allergen guide & raise any dietary requirements prior to your booking as we can cater for allergies & dietary requirements separately. Service charge of 12.5% will be added to your bill. Please note menus subject to change based on seasonal availability.





DRINKS PACKAGES

CHAMPAGNE BY THE GLASS
one glass lanson (125ml)
12.5PP

BIRRA MORETTI
a bucket of 10 birra morretis
53

BIG DROP
a bucket of 10 big drop beers (non alc.)
47

PROSECCO & WINE
glass of prosecco & half a bottle of house wine
19PP

CHAMPAGNE & WINE
glass of lanson (125ml) & half a bottle of malbec or gavi
29.9PP

BUY 9, GET 10
buy 9 of the same bottle of wine or sparkling wine & get an extra one for free, pre-order only

PREMIUM UNLIMITED DRINKS PACKAGE

£75PP FOR 2 HOURS

Any 3 cocktails, any 3 wines, champagne, beer, softs & sodas

UNLIMITED DRINKS PACKAGE

£50PP FOR 2 HOURS

Choose 2 cocktails, a selection 3 wines, prosecco, beer, softs & sodas