
megan's
Christmas
2026

Where Christmas feels like home

There’s nowhere we’d rather spend Christmas than around a table filled with delicious food, flowing drinks & the people who make every celebration unforgettable. Step inside, settle in & let the festivities begin. Twinkling lights, the pop of Prosecco corks & full tables... everything you need for a celebration that feels effortlessly special. Here’s to the magic of Christmas!





Feasting Menu

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

STARTERS

Mediterranean-inspired festive starters for the table, including:

Pigs in blankets with maple syrup
Turkish cheese fondue (v)
Blistered padron peppers (gf, vg)
A selection of dips served with flatbread, pita & organic sourdough (v)

MAINS

A festive feasting board, featuring all of the below

Pulled braised turkey
Lamb & beef kofte skewers
Crispy sage & avocado stuffing fritters (vg)
Chargrilled sucuk
Blistered Padron peppers (gf, vg)
Spicy beef & lamb arayes in crispy pita

Add overnight-braised lamb shoulder +£5pp supplement

DESSERT

A trio of desserts, featuring all of the below

Biscoff doughnuts with maple syrup (v)
Chocolate brownie (gf, v)
Mini mince pies (v)

Service charge of 12.5% will be added to your bill. Our dishes are made with gluten-free ingredients whenever possible; however, they are prepared in a shared kitchen, so we cannot guarantee they are completely gluten-free or free from cross-contact.

2 COURSES 36PP

3 COURSES 42PP



Set Menu

STARTERS

Roasted red pepper & tomato soup with za'atar breadsticks (v)
Smoked salmon, avocado & cucumber with dill dressing
Spinach & feta parcels drizzled with honey and pistachios (v)
Buttermilk chicken bites with date BBQ sauce

MAINS

Harissa salmon bowl avocado, harissa butter beans & grains, spinach, feta, slaw & garlic yoghurt
Braised turkey & stuffing open kebab braised turkey, stuffing crumble, crispy onions & cranberry sauce
Sage & avo stuffing open kebab sage & avo stuffing fritters & cranberry sauce (vg)
Crispy fried pita arayes served with za'atar house fries, garlic yoghurt, date bbq & pickles
Slow-cooked lamb cassoulet (gf) *+£5 supplement*
with za'atar, paprika, tomato, brocolli & butterbeans

All mains are served with house fries & sauces

DESSERT

Mince pie ice cream coupe (v)
Warm chocolate brownie & ice cream (gf)
Pumpkin & coconut loaf (vg)
Biscoff doughnuts with maple syrup

AFTERS

Mulled wine & mini mince pies

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2 COURSES 34.9PP
3 COURSES 39.9PP
4 COURSES 44.9PP

BITE-SIZE

Canapés

Available for standing events and private hires, choose from our light, medium or full spread of canapes

MEAT

Lamb & beef mini arayes slider & garlic yoghurt

Buttermilk fried chicken, date BBQ

Sucuk bites with honey (gf)

Mini Chicken Shawarma Skewers

FISH

Calamari & garlic yoghurt

Smoked salmon & labneh crostini

VEG / VEGAN

Crispy halloumi, hot honey (v)

Falafel & hummus (vg)

Padrón peppers (gf, vg)

Mini mushroom slider (v)

SWEET

Brownie bites (gf)

Mini mince pies



LIGHT SPREAD

5 canapés

£19 PP

MEDIUM SPREAD

7 canapés

£25 PP

FULL SPREAD

10 canapés

£36 PP

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Drinks

COCKTAIL TREES

12 serves per tree

Prosecco tree	£70
Espresso martini tree	£110
Passionfruit martini tree	£110
Lanson Champagne tree	£160

BEERS

10 drinks per bucket

Birra Moretti bucket	£53
Big Drop bucket (non-alcoholic)	£53

BOTTOMLESS DRINKS PACKAGE

A curated selection of drinks served over a two-hour period.

2 hours – bottomless	£50pp
2 hours – premium bottomless	£75pp

WINE OFFER

Buy 9, get 10 bottles

When buying nine bottles of the same wine or sparkling wine, the tenth bottle is on us!. Pre-order only. Pricing depends on selected wine.

FLIGHTS

6 shots per flight

Baby Guinness flight	£16.90

DRINKS TOKENS

Available with full venue hire at selected locations. An easy, flexible way to keep the drinks flowing while keeping spend under control.

Beer, wine & soft drinks – *per token*	£8
Beer, wine, soft drinks, single spirits, mixers & cocktails – *per token*	£10

DRINKS STATIONS

Available for full venue hire at selected locations

Mulled wine station 5L	£130
Mocktail station 5L	£100







EXCLUSIVE USE

Private hire

Celebrate together in a space that's all yours. Our restaurants are available for exclusive hire, giving you the freedom to make the space your own. With delicious food, flowing drinks and a warm Mediterranean welcome, we'll help make your festive celebration one to remember. Every booking is tailored to you, with a minimum spend to enjoy across food and drinks. Get in touch to start your planning.

CAPACITIES

40 — 150

Standing or seated

Minimum spend applies

Service charge of 12.5% will be added to your bill

There's something special about Christmas spent around a table with great food, flowing drinks and familiar faces. Add a little sparkle, a lot of laughter and you've got all the ingredients for a celebration to remember.







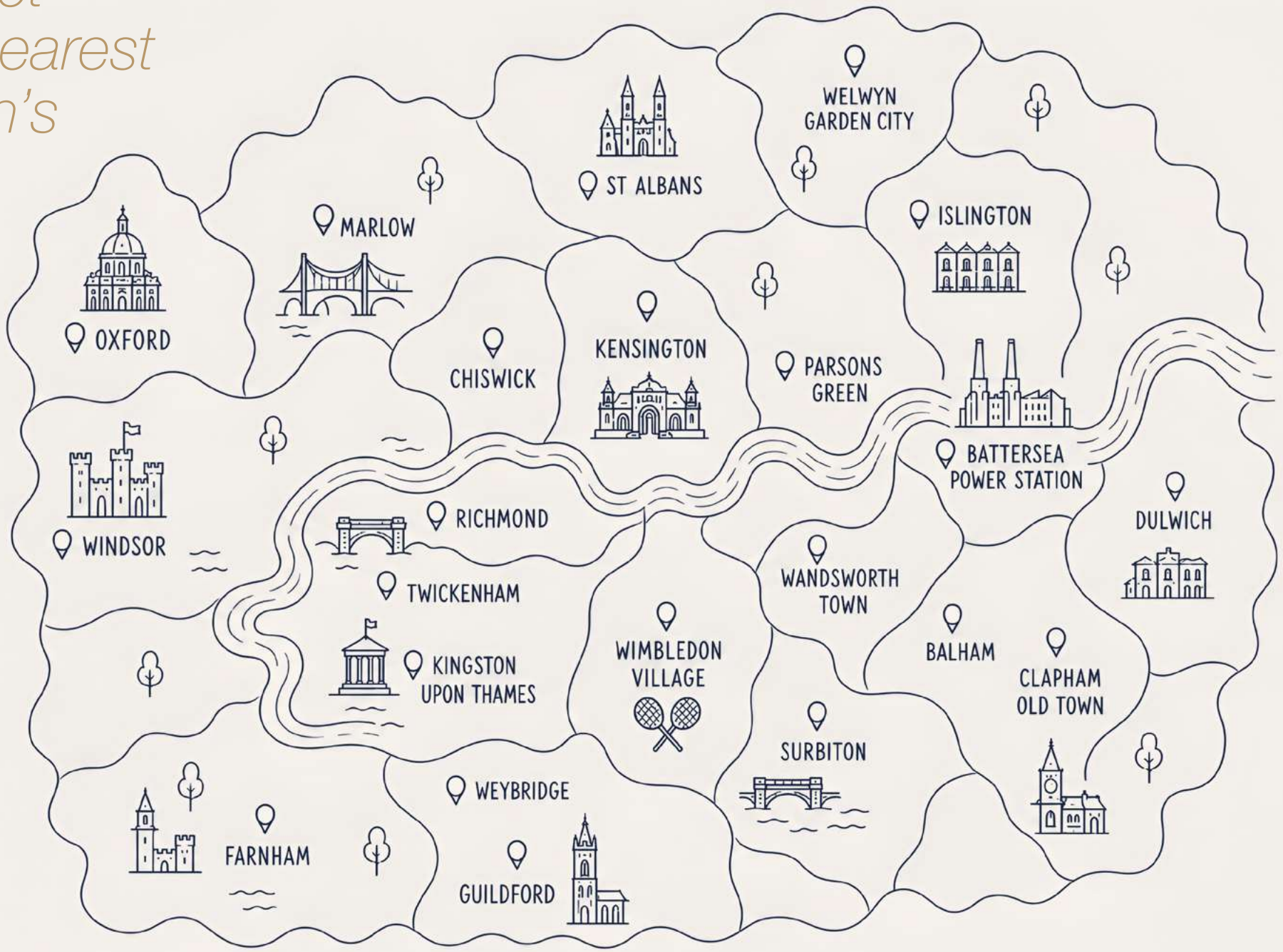









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May your Christmas be megan's and bright

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