

# FESTIVE SPECIAL MENU

*Le* **MERIDIEN**  
PICCADILLY

## STARTERS

### ARTICHOKE TRUFFLE

Roasted Artichoke Truffle Veloute with  
Parmesan Straws

### SCOTTISH SALMON

Mulled Wine Cured Scottish Salmon  
with Orange Marmalade, Grilled Chicory,  
Honey and Dill Crème Fraiche

### DUCK PARFAIT

Duck and Foie Gras Parfait with Orange  
Butter, Spiced Fruit Chutney and Toasted  
Brioche

## MAINS

### TURKEY PAUPIETTES

Turkey Paupiettes with Stuffing,  
Buttered Fondant Potato, Fricassee Of  
Winter Vegetables, Sweet Chestnuts,  
Smoked Lardons and Cranberry Jus

### SALMON FILLET

Sundried Tomato Crusted Salmon with  
Dill Rosti, Spinach, tagliatelle Vegetables  
and Grain Mustard Sauce

### ROASTED BUTTERNUT SQUASH

Butternut Squash with Spinach, Goat  
Cheese, Chestnut Wellington and Rustic  
Tomato Sauce

## DESSERTS

### CHRISTMAS PUDDING

Christmas Pudding served with Brandy  
Butter Sauce

### CHOCOLATE BROWNIE

Volhorna Chocolate Brownie served with  
Vanilla Ice Cream, Berry Marshmallows  
and Praline Crumbs

### CHERRY CLAFUTIS

Cherry Clafutis served with Hot Toddy  
Ice Cream

## PRICES

### **3 COURSE SET DINNER WITH A GLASS OF PROSECCO AND MINCE PIES £32**

We welcome enquiries from guests who wish to know whether  
any dishes contain particular ingredients.

Please inform your Event Planner of any allergy or special dietary  
requirements that we should be made aware of.