

Le **MERIDIEN**
PICCADILLY

THE TERRACE GRILL & BAR
NEW YEARS
2017 MENU

SHARING PLATTERS

Please choose one sharing platter per two people

MEAT SELECTION

Duck & Foie Gras Pate, Orange Butter,
Smoked Cumbrian Ham, Chicken, Asparagus
Terrine with Spiced Onion Marmalade

FISH SELECTION

Whiskey & Vanilla Cured Salmon, Mackerel &
Trout Mousse, Cray Fish Cocktail

VEGETARIAN SELECTION

Heirloom Tomato & Goats Cheese Salad,
Asparagus & Feta Open Tart, Heritage
Carrots with Relish Dip

All platters come served with a selection of bread,
olives & dip.

DESSERTS

CHRISTMAS PUDDING

Christmas Pudding served with Brandy
Butter Sauce

SPICED APPLE & QUINCE CRUMBLE

Spiced Apple & Quince Crumble with Hot
Tody Ice-Cream

TRIO OF CHOCOLATE

Tripple Chocolate Surprise

TOFFEE CRÈME BRULÉE

Toffee Crème Brulee with Rosemary
Shortbread

CHEESE & BISCUITS

British Cheese Board Selection with Chutney
& Biscuits

MINCE PIES

Warm Mince Pies with Brandy Custard

MAINS

BEEF WELLINGTON

Open Fillet Of Beef Wellington, Artichoke Puree,
Potato Croquettes, Baby Vegetables, Oyster
Mushrooms, Foie Gras and Truffle Jus

LAMB CUTLET

Herb Crust Lamb Cutlet with Braised Shoulder
of Lamb with Potato Rosti, Petit Pea Puree,
Ratatouille of Vegetables and Mint Jus

STONE BASS

Seared Stone Bass with Baked Potato Cake,
Braised Fennel, Cherry Tomatoes and Shellfish
bisque

LEMON SOLE

Whole Pan Roasted Lemon Sole, Roasted Cherry
Tomatoes, Buttered Vegetables, Sweet Chestnuts,
Pancetta

HOMEMADE GNOCCHI

Homemade Gnocchi, Sundried Tomatoes,
Kalamata Olives, Spinach, Parmesan Crisps and
Herb Oil

QUINOA SALAD

Quinoa Salad with Baby Vegetables and Feta
Cheese

PRICES

3 COURSE SET MENU PAIRED WITH UNLIMITED HOUSE SELECTION OF WINES AND BEVERAGE £96PP

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.