

*Le* MERIDIEN

# A LA CARTE MENU (WINTER 2014-2015)

LE MERIDIEN  
PICCADILLY  
21 PICCADILLY, LONDON, W1J 0BH, UNITED KINGDOM

N 51° 30' W 0° 8'

# STARTERS

Beetroot Cured Salmon with Apple & fennel Salad with soft herbs Crème Fraiche

Spiced Venison Carpaccio, pickled winter vegetables, caramelised chestnuts with a tart red wine reduction

Golden cross goat's cheese set custard with winter wild mushroom ragout, celeriac mash (v)

Ham hock & foie gras pressed terrine with bacon crostini, Madeira & shallot jus

Roasted pumpkin & Feta open pie, green olive tapenade, pinenut & hazelnut crust, micro cress salad, herb oil (v)

Smoked Salmon & Crab Parcel with tarragon, tomato and cucumber, dill & Verbena Sauce, avruga caviar

Provençal vegetable filo parcel, spiced red pepper coulis, Roquette & parmesan, basil pesto (v)

Pan Seared Mackerel Fillet with Boulibase Sauce & Roasted Garlic Croutons

Tiger Prawn & Crayfish Cocktail, Marie Rose Sauce, Caviar, Caramelised Lemon & Chicory, Puff Pastry Straws

*Palette cleanser / £2.00*

*Add a delicious palette cleansing sorbet of your choice or our chef recommends: Fizzy lemon sherbet with sesame cracker & Lemon Cello*

*Le* **MERIDIEN**

# MEAT MAIN COURSES

Roast blackened Surrey beef sirloin with Dijon mustard, gratin Dauphinoise, Honey Glazed roots & shallots

Duo Gressingham duck, roasted breast, confit leg croquette, Carrot & swede batons, griottine cherry sauce

Devon Lamb, roasted cutlet & compressed shoulder, braised red cabbage with redcurrant, chestnuts, fondant potato, thyme & garlic jus

Supreme of guinea fowl, confit leg, savoy cabbage parcel, parmentier potatoes lardons root vegetables, Madeira and red currant sauce

Slow braised Blythburgh Free Range pork belly, sage & apple crust, thyme fondant potato, caramelised red onion and lentil jus

Open Fillet of Beef Wellington, Creamed mushrooms, Sauté Potato, green bean bundle, Sweet Madeira Wine & Shallot Sauce / £2.00

# FISH MAIN COURSES

Seared Stone Bass with braised celery in aromatic spices, spring onion potato cake, and tomato fondue, Shellfish Bisque

Steamed Fillets of Cornish Lemon sole, Duo of Sauces, Bisque & Champagne with buttered spinach, crab rosti & avruga caviar

Miso glazed Cod fillet, sesame spinach, ginger salsify gratin, pickled fennel with saffron and curry jus

# VEGETARIAN MAIN COURSES

Wild Mushroom Cannelloni with Napolitano Sauce Parmesan gratin (v)

Butternut squash, goat's cheese risotto, sun dried cherry tomatoes pesto, crispy sage (v)

Roasted Mediterranean vegetable lasagne with Neapolitan sauce (v)

Pearl Barley Risotto with wild mushrooms "Berkwell Ewes Milk Cheese" Shavings (v)

Filo Parcel Filled with Butternut Squash, Spinach & Goats' Cheese, Neapolitan Sauce and Basil Pesto (v)

*Le* **MERIDIEN**

# DESSERTS

Poached pears in spiced red wine, sable biscuit, toasted pistachio praline, sweetened ginger stem, malt milk ice cream

Illy Coffee Cheesecake with Amaretto & Praline Ice Cream

Apple tart tatin with calvados crème anglaise & vanilla ice cream

Traditional Treacle tart with lemon & orange, Brown Bread Ice Cream

Bitter chocolate Delice, salted caramel sauce, praline ice cream, chocolate crumb

Cambridge Burnt Cream with Fresh Raspberry Ice cream and Raisin sable

*Homemade petit fours / £2.00*

*Perfect way to finish your meal with a selection of homemade petit from our head pastry chef to accompany your teas & coffees*

***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.***