

Merry celebrations...

Le Méridien

deluxe array of antipasti from mediterranean shores

land & sea fish market table:

mussels clams, fazzolari, king prawns, sea dates,
octopus, poached salmon, smoked LMSJ gravalax

soup

cream of carrot and cardamom soup with a hint of coconut milk
french lobster soup with a medley of fish

pasta

fusilli with crispy pancetta, mascarpone & gorgonzola cream
baked salmon & ricotta cannelloni with cherry tomato & dill cream

carvery

slow roast crown of beef studded with garlic & thyme
roasted leg of lamb with anchovies, rosemary
& tunisian preserved lemons



new year's eve

scirocco buffet

2.

Le MERIDIEN
ST. JULIANS HOTEL & SPA

main course

duo of pork fillet & gammon with caramelised mango
scottish salmon with creamed leeks, spinach & caviar sauce
poached grouper with langoustine & saffron cream
roast chicken with forest mushrooms & red onion jus
gratinated tomato & artichokes with mozzarella
steamed couscous with sesame & sultanas
thai fried rice with chilli & mange tout
bouquetière of fresh market vegetables
tossed in garden herbs
roast potatoes boulangère with onions & rosemary perfume

desserts

our patissier's extensive sweet creations including
ice creams & chocolate fountain with assorted condiments
home-made luxury mince pies & warm christmas pudding with
rum butter & brandy cream

farmhouse cheese selection with frozen grapes, fig jam &
grissini

€ 69.95

and...

champagne at midnight
live entertainment

scirocco buffet

new year's eve

