

sparkling party options
christmas guide
2009

Le MERIDIEN
ST. JULIANS HOTEL & SPA



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farfalle pasta tossed in shrimps, spinach leaves & madras curry
roast chicken supreme set on forest mushrooms & balsamic onion,
enhanced by a thyme jus
granary apple & clove tart with vanilla sauce

€ 15.95

forest mushroom soup with chestnuts & garlic croutons
pan seared norwegian salmon with mussels, rocket
& fennel shavings
drunken christmas pudding with hot crème anglaise
& a hint of brandy

€ 17.50

cream of pea & ham hock confit soup with parmesan croutons
roast young turkey breast with sage & onion seasoning,
bacon wrapped herb sausages, cranberry chutney & roast gravy
dark chocolate & walnut tart with tipsy winter fruits

€ 17.50



risotto with chicken, mushroom, rocket leaves
& a white cream sauce

roast red bell pepper & plum tomato soup with pesto croutons

roast young turkey breast with sage & onion seasoning,
bacon wrapped chipolata, cranberry, chutney & roast gravy

lemon tart with vanilla spiced crème anglaise & roast almonds

€ 19.00

parma ham & sweet melon with roast bell peppers salad
enhanced with balsamic reduction

roast pumpkin & ginger soup with cheese tortellini
& poppy seed cream drizzle

roast chicken supreme set on forest mushrooms & balsamic onion,
enhanced by a thyme jus

citrus tart with cinnamon spiced crème anglaise & vanilla ice cream

€ 22.00

carrot & coriander soup with peppered orange zest croutons

smoked salmon & prawn timbale with citrus & radish petit salad

duo of sea bass & red snapper, sundried tomatoes
& basil brandad potato enhanced by a fennel caviar velouté

pear & bay leaf frangipane with stracciatella ice-cream,
honey & caramel sauce

€ 24.00



4 course

plated menus

antipasto

our extensive larder chef creations from land & sea

soup

cream of carrot & coriander soup

pasta

cannelloni pasta stuffed with spinach
& ricotta cheese baked in basil tomato sauce

main course buffet

roast chicken with sage, onion seasoning & roasting gravy

roast loin of pork with apple sauce

mélange of grilled mediterranean fish
with a sweet pepper & fennel beurre blanc

steamed rice with vegetables & sesame

roasted potatoes with caramelised onions & thyme

panache of seasonal vegetables with parsley butter

desserts

our extensive patissier's buffet with
5 different types of dessert including
christmas cinnamon mince pies & drunken christmas pudding
with hot crème anglaise & a hint of brandy

€ 18.50

Menu offered only for more than 50 guests

1st option

buffet menu





array of antipasto & salads

our extensive larder chef creations
from land and sea

soup

pumpkin cream soup with parmesan croutons

pasta

lasagna with beef ragoût, spinach & ricotta cheese
baked in basil tomato sauce & béchamel

main course buffet

roast leg of lamb with rosemary & garlic minted jus (carvery)

slow roast sirloin of beef marinated in herbs served with its own jus

roast loin of pork with apple sauce

roast young turkey breast with sage, apricot stuffing, bacon wrapped
chipolata, cranberry sauce & roast gravy

steamed rice with peas, sweet corn & citrus perfume

glazed carrots vichy & french beans in bacon

traditional english roast potatoes

desserts

our extensive patissier's buffet with 8 different types of dessert
including christmas cinnamon mince pies, drunken christmas pudding,
with hot crème anglaise & a hint of brandy

€19.95

Menu offered for more than 50 guests



2nd option

buffet menu

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array of antipasto & salads

marinated mushrooms salad, tomato & mozzarella, roast artichokes hearts with sun dried tomatoes, chicken salad with mango chutney, coleslaw in vinegar & mayonnaise, rice salad with garden herbs, tuna & olives, seafood salad with stir fried noodles, mixed tossed lettuce with parmesan grating, bean mexican salad with sweet corn, cold cuts of italian salami & parma ham, terrines from land & sea, assorted dressings (balsamic vinaigrette, basil mayo, rosemary oil)

soup

cream of forest mushrooms with golden crispy croutons

pasta

penne with spicy sausage, artichoke, peas & salsa rosa

carvery

roast leg of lamb studded with rosemary & Garlic with minted jus

main course buffet

chicken escalope with honey & sesame
pan fried beef with peppered mushroom sauce
smoked pork with caramelised onion & balsamic gravy
duo of salmon with herb grouper mousse, fennel cream
baked potatoes with rustic tomato & onions
mediterranean vegetables & moroccan spiced couscous with sultanas

desserts

our extensive patissier's buffet with 8 different types of dessert, including christmas cinnamon mince pies
drunken christmas pudding, with hot crème anglaise & a hint of brandy

local cheese display with nuts, fruit and water biscuits

€22.00



3rd option

buffet menu

antipasto buffet

curried potato salad, chick pea salad with spicy yoghurt dressing, shrimp with cucumber & pineapple salad, steamed rice infused with coriander & ginger, chicken tikka & bell peppers, cabbage coleslaw with sweet vinegar dressing, calamari with sweet chilli, cucumber raita, tomato raita, corn salad, eggplant salad with garlic and hot Chili, sesame noodles with seafood, carrot & ginger soup with a hint of coconut milk

main course buffet

chicken curry
lamb roghonjosh
fish methi masala
paneer makhanwala (indian spicy baked ricotta cheese)
vegetable samoza
vegetable spring rolls
mix vegetables galfrezi
pulao rice
gobi aloo (cauliflower with potatoes & turmeric)

accompaniments

mango chutney, mint yoghurt, indian chutney, pickled onions, chilli, nann bread & popadoms

desserts

our extensive patissier's buffet with 8 different types of dessert, including christmas cinnamon mince pies, drunken christmas pudding with hot crème anglaise & a hint of brandy, mango indian ice-cream (kulfi)

€ 22.00



indian

buffet menu

LMSJ spicy wine

cold items

roast beef with a touch of horseradish cream
parma ham & sweet melon
marinated tomato & mozzarella brochette
blue cheese & walnut mini pastry cases
shrimp cocktail & bell pepper tartlet
mini vol-au-vent with tuna basil & capsicums

hot items

chicken & pastry pillow with lemon & pepper dip
lebanese lamb kofta with coriander & lemon zest
cocktail chinese spring rolls with honey, garlic & oysters
veg thai samozas with soy sauce
king prawns in filo jackets with citrus dip
calamari in beer batter with a caper dip
chilli brushed mozzarella sticks

sweet endings

mint chocolate cups filled with chocolate & cinnamon mousse
mini lemon meringue
pear & almond tartlets
chocolate walnut fudge cake
christmas mince pies

€ 17.50





LMSJ spicy wine

on bistro tables
mixed nuts & salty potatoes crisps
2 types of chef's dips with grissini & water biscuits

cold items

chive cream cheese in herbed crista (welcome canapé), italian parma ham with red plum chutney, norwegian smoked salmon with radish, vegetable basket with sweet corn and hummus, octopus woldorf spoon, roast duck breast with kumquat chutney, salami and spanish olive in poppy seed crista, moroccan couscous with marinated green shell mussels, assorted bread rolls (prawns, cream cheese & cured ham), asian egg noodles with gingered prawn

hot items

crispy asian cigars with spicy chicken tikka , spicy jalapeno peppers, chicken teriyaki kebabs, vegetable samozas with herb mayo, king prawns in filo jackets with citrus dip, paris mushrooms stuffed with chive cream cheese, herb mozzarella sticks with a sweet chilli dip, vegetable spring rolls in soya dip, assorted mini quiches, breaded olives, scampi with lemon & pepper infused dip, beef brochette with oyster dip

dessert

pear & almond tart
baby espresso coffee éclairs
forest fruit cheese cake
walnut & white chocolate mini tartlet
mini citrus meringue
christmas mince pies
drunken christmas pudding with brandy sauce

€ 23.25



2nd option

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reception menu

plated starter
penne with woodland mushrooms,
goat cheese tossed in pepper cream jus

hot buffet
mélange of mediterranean fish
with cherry tomato & southern cream sauce

lemon roast chicken, glazed with onions & rosemary

roast pork loin with mango and cherry tomato

seasonal vegetables in parsley butter

roast potatoes with rustic tomatoes

5 chef's salad

plated dessert
granary apple & clove crumble with vanilla ice-cream

tea & illy coffee

half a bottle water per person

€ 17.50



starter buffet

fusilli with roast artichokes, salami, sweet corn
& tomato fondue
woodland mushroom soup with parmesan croutons

main course buffet

mélange of mediterranean fish
with cherry tomato & southern cream sauce

classic roast turkey with bacon wrapped chipolatas,
sage & chestnut, cranberry jus

beef stroganoff with gherkins and baby paris mushrooms

roast pork loin with spicy pears & mushrooms

selection of seasonal market vegetables

traditional roast potatoes

dessert

dark chocolate and walnut tart with stracciatella ice cream

tea & illy coffee

half a bottle water per person

€ 19.25

