

# THE MERIDIAN BIER ♦ CAFÉ

## CHRISTMAS MENU 2008

SOUP OF THE DAY  
SERVED WITH CRUSTY BREAD

WARM TARTLET OF SMOKED SALMON  
WITH CRÈME FRAICHE AVRUGA CAVIAR

SEASONAL MELON  
WITH PARMA HAM, CHAMPAGNE SORBET AND A MIXED BERRY COMPOTE

DUCK & HAM HOUGH TERRINE  
WITH RED ONION MARMALADE

CRUMBLLED GOATS CHEESE SALAD  
WITH PINE NUTS AND SWEET RED ONIONS

or

TRADITIONAL TURKEY  
WITH ALL THE TRIMMINGS

SEARED FILLET OF SEABASS AND RED MULLET  
WITH CRAB CRUSHED POTATOES AND A HERB VELOUTE

8OZ SIRLOIN STEAK  
WITH A CREAMY PEPPERCORN SAUCE AND CREAMED POTATOES

PAN FRIED WILD MUSHROOM RISOTTO  
WITH ASPARAGUS & MASCARPONE

BREAST OF PARTRIDGE WRAPPED IN AYRSHIRE SMOKED BACON  
WITH GLAZED ROOT VEGETABLES AND A RICH JUS

or

STEAMED CHRISTMAS PUDDING  
WITH VANILLA POD ICE CREAM AND A BRANDY ANGLAISE

ICE CREAM COUPE  
WITH FRESH CREAM, FRUIT AND A BERRY COMPOTE

GLAZED LEMON TART  
WITH CHANTILLY CREAM AND FRESH FRUIT

SELECTION OF SCOTTISH & CONTINENTAL CHEESES  
WITH PLUM CHUTNEY AND OATCAKES

or

3 COURSE LUNCH £16.95  
(12 NOON TILL 5.00PM)

3 COURSE DINNER £19.95  
(5.00PM TILL 9.45PM)