



MERIDIAN
GRAND

CATERING

MENU

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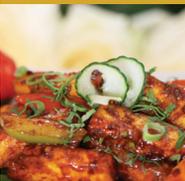
"All our guests commented on the amazing food, venue and level of service."

**Aisha & Tauseef
23rd July 2017**



"The food is amazing, all of our guests have been wowed by the food and venue."

**Komal & Deji
14th May 2017**



INTRODUCING MERIDIAN GRAND CATERING

**Meridian Grand is all about passion for creating the perfect event
- and when it comes to event catering, we take this passion to the next level.**

Our catering packages deliver a full flavour sensation - from the dazzling visual appeal, to the delicate balance of flavours in each dish, to the smile on the team delivering the event. Whether you're looking for unique canapés to create a buzz, or rich traditional dishes presented with a twist, our team take the time to understand your palate and desires, and create a bespoke menu and package that will have your guests raving about the catering.

We are always striving to innovate – constantly creating new catering concepts to excite and tantalise your taste-buds.

All our food is cooked freshly on site in Meridian Grand's kitchen, and we only use the best quality ingredients. With a hygiene rating of 5, a diverse menu filled with lots of scrumptious dishes and an excellent team behind it all, you most certainly will have an amazing dining experience!

For a culinary experience with a wow-factor, choose Meridian Grand Catering.

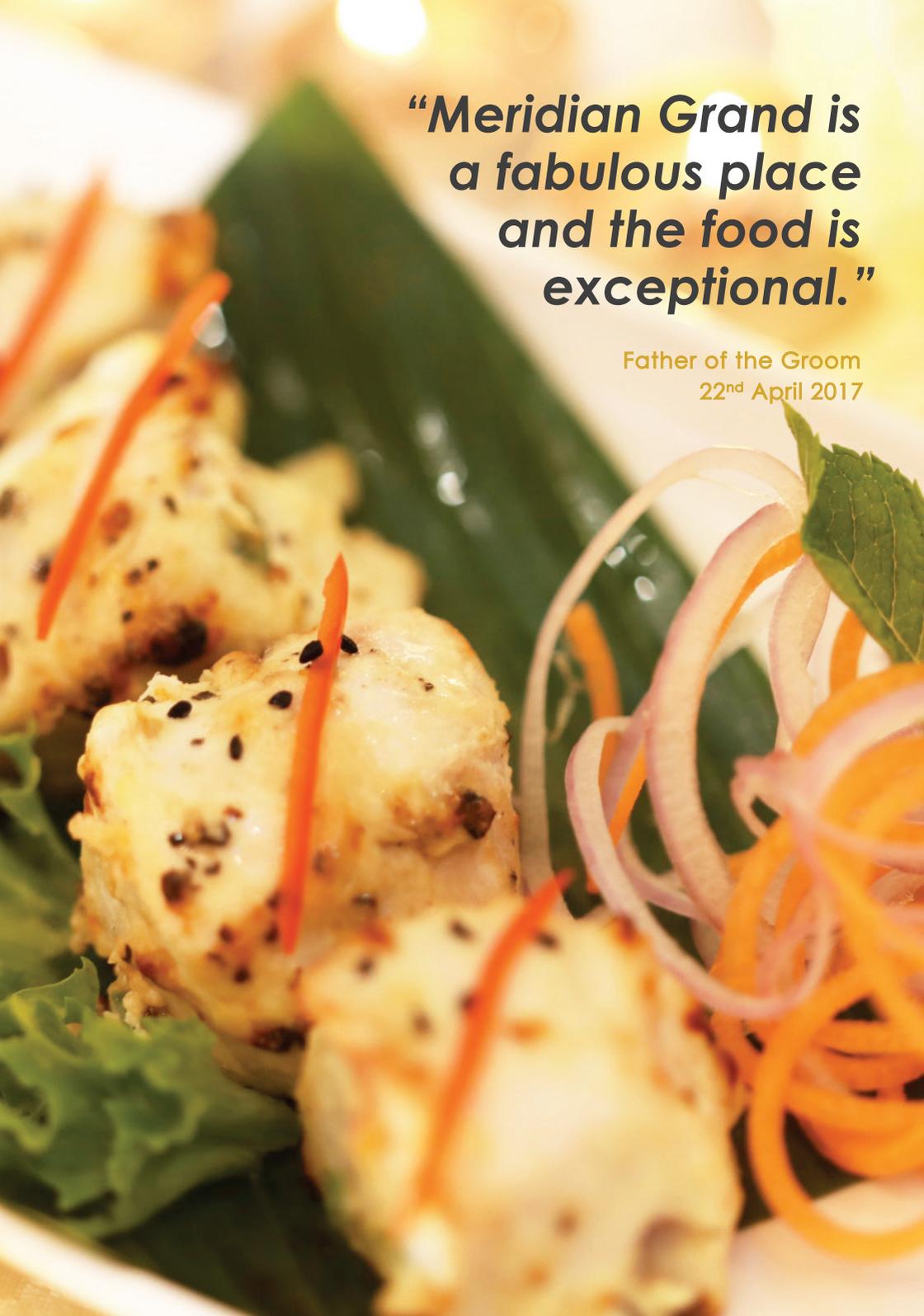
Call us now on 020 3700 2727 to start planning your event.

Key:

Gluten – G Dairy – D Nuts – N Fish – F Eggs – E Mustard – M Vegetarian – V

* Surcharge applies ** Canape option





***“Meridian Grand is
a fabulous place
and the food is
exceptional.”***

Father of the Groom
22nd April 2017



MERIDIAN
GRAND
CATERING

CANAPÉS

NON – VEGETARIAN

CHEF'S SPECIALS

BITE-SIZED BURGERS **G**

Mini spicy minced lamb patties, shammi kebab style, served in a bite-sized bun

KALI MIRCH KE TUKRE

Chicken breast coated in crushed black peppercorn, cooked in a tandoor oven

GILAFI SHEEKH KEBAB

Baby lamb minced kebabs cooked with fresh coriander, and exotic herbs, finished in the clay oven

GOLE KEBAB

Spicy minced lamb kebab balls

SHAMMI KEBAB

Deep fried mince lamb

LAMB COCKTAIL SAMOSA **G**

Spicy minced lamb in pastry parcels, deep fried

CHICKEN VOL-AU-VENT **D G**

Sautéed chilli chicken and potatoes in a vol-au-vent





*"The food was delicious,
there was so much food!"*

*The catering team were fantastic as
well. The food arrived on time and
everything ran smoothly!"*

Faatimah & Daniel
6th October 2017





MERIDIAN
GRAND
CATERING

CANAPÉS

SEAFOOD – FRESH FROM THE SEA

CHEF'S SPECIALS

LASSOONI PRAWNS

Prawns in garlic

FISH & CHIPS CONE **G**

An Indian twist on traditional fish and chips – Amritsari fish and fries in a cone

TANDOORI KING PRAWN **D**

King prawns, marinated in special spices and cooked in the clay oven

** Surcharge applies*

PRAWN KOLIWADA **G**

Traditional homemade Koliwada masala fried prawns

TEMPURA PRAWNS

Deep fried prawns

PRAWN VOL-AU-VENT **V D G**

Sautéed chilli prawns and potatoes sautéed in chilli and served in vol-au-vent cases

FISH KOLIWADA **G**

Deep fried spicy fish

SMOKED SALMON BLINIS

*Scottish smoked salmon served on a bed of creamy sour cream,
served on a miniature blini*



**Great food is key
to the success
of any event**



MERIDIAN
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CANAPÉS

VEGETARIAN

CHEF'S SPECIALS

CHATPATTE MUSHROOMS V D

Tandoori mushrooms stuffed with paneer,
served in a spicy tomato sauce

VEGETABLE MONEYBAGS V N G

Seasonal vegetables in a filo bag

PANEER KE GOLE V G D

Mini paneer cheese dumplings
seasoned with coriander, chilli and
ginger, coated in breadcrumbs
and deep fried

PUCHKHA BHEL V G D

Gol guppas stuffed with bhel puri mix
in tamarind sauce

PANEER SHASLIK V D

Spiced cubes of Indian cottage cheese,
onions and peppers, marinated in yogurt
and cooked in a clay oven

ALOO PUDINA TIKKI V E

Mini mint and potato round fritters served
with a pink mayonnaise dressing

ALOO TIKKI V

Potato fritters, mildly spiced

VADA PAV V G

Deep fried potato patties with spices
in mini bread buns

COCKTAIL PAV BHAJI V G D

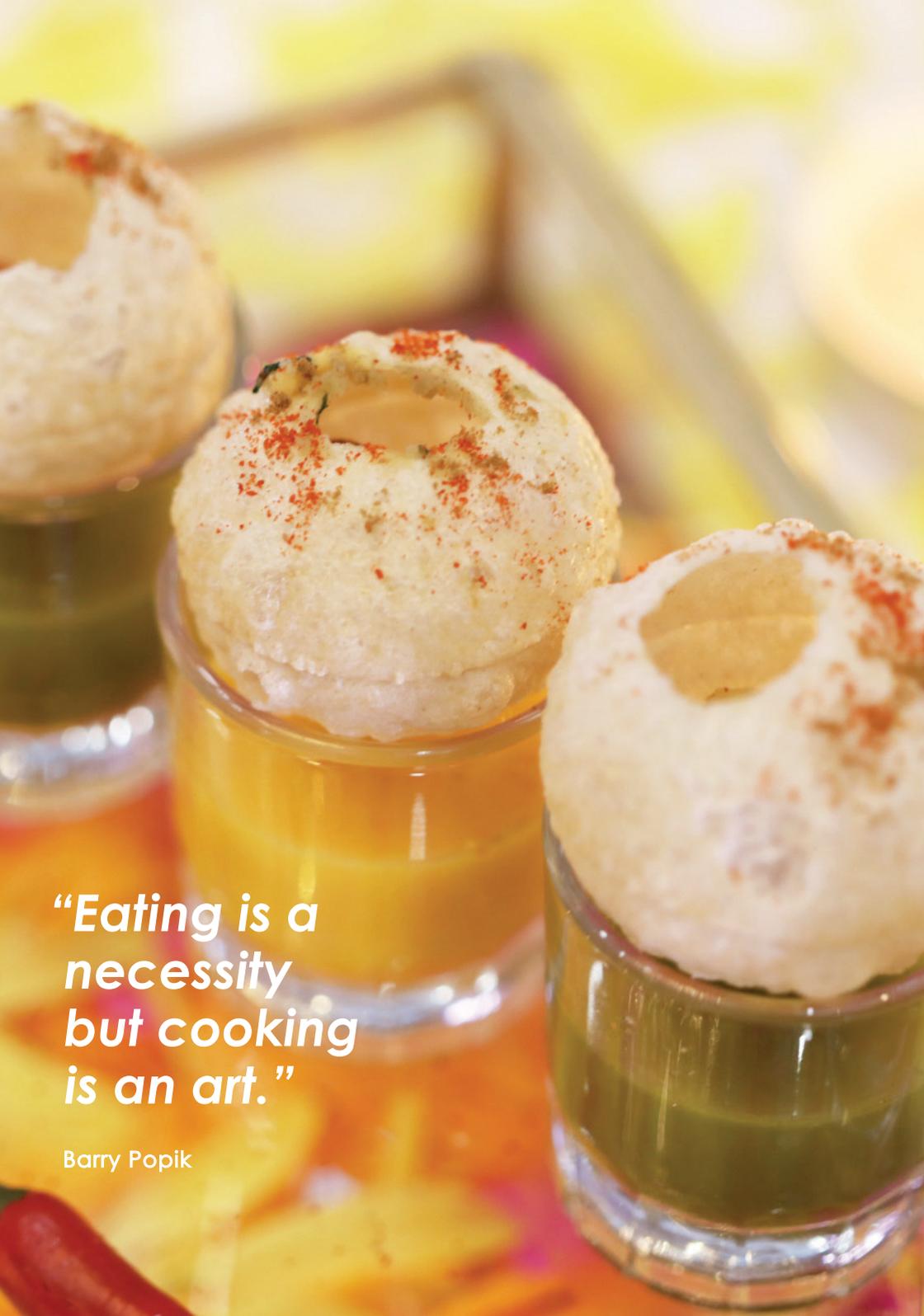
Slightly pan fried mini bread buns served
with spicy vegetable mash

KURKURI MUSHROOM V G

Thinly sliced mushrooms spiced with
ginger & onion

COCKTAIL SAMOSA V G

Spicy seasonal vegetables wrapped
in filo pastry and deep fried



***“Eating is a
necessity
but cooking
is an art.”***

Barry Popik



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CATERING

CANAPÉS

VEGETARIAN

PIZZA SAMOSA V G D

A twist on the classic cocktail samosa but with an Italian twist – a filling consisting of spicy tomato sauce and melting mozzarella

COCKTAIL PANEER SAMOSA V G D

Mini cottage cheese parcels wrapped in filo pastry and deep fried

COCKTAIL VEGETABLE SPRING ROLLS V G

Julienne vegetables stuffed in filo pastry and deep fried

PANEER VOL-AU-VENT D V G

Sautéed chilli paneer and potatoes served in a crumbly vol-au-vent case

MUSHROOM VOL-AU-VENT D V G

Sautéed chilli mushrooms and potatoes in a delightful vol-au-vent casing

VEGETARIAN STREET CART WHICH INCLUDES:

GOL GUPPE V G

BHEL PURI V G

ALOO CHAAT V D G



***“The kitchen is a
country which there
are always discoveries
to be made.”***

Laurent Grimod de La Reynière





MERIDIAN
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CATERING

STARTERS

NON – VEGETARIAN

CHEF'S SPECIALS

CHICKEN LOLLIPOP G

Delicious chicken lollipop served on the bone in a spicy chilli sauce

THAI SESAME CHICKEN

Chicken thigh with sesame
**Canapé option

PERI PERI TIKKA

Chicken marinated in a spicy peri peri sauce, baked in a tandoor oven
**Canapé option

MASALA LAMB CHOPS D

Lamb chops marinated in exotic spices, cooked in clay oven
* Surcharge applies

LAMB TIKKA

Tender pieces of baby lamb, marinated and cooked in a tandoor oven

BOTI KEBAB

Tender boneless pieces of lamb kebab
**Canapé option

TANDOORI MURGH D

Whole chicken, marinated in our signature tandoori spice blend and cooked in a tandoor

CHICKEN TIKKA D

Tender pieces of chicken breast, marinated in cream & our signature tikka spice blend and cooked in a clay oven
**Canapé option

CHICKEN ACHARI TIKKA D

Chicken breast marinated in our chef's signature pickle spice cooked in a tandoor oven
**Canapé option

PUDINA TIKKA D

Boneless breast of chicken, marinated in mint & garlic, cooked in a tandoor oven
**Canapé option



**“The service, help,
assistance, food,
professionalism and the
team were all perfect.”**

Harpreet & Manny
15th July 2017



MERIDIAN
GRAND
CATERING

STARTERS

NON – VEGETARIAN

MURGH MALAI TIKKA **D N**

*Rich, creamy marinated boneless chicken
cooked in clay oven*

***Canapé option*

LASSOONI MURGH TIKKA **D**

*Chicken breast marinated with garlic and
spices, cooked in a clay oven*

***Canapé option*

ACHARI MURGH **D**

*Chicken breast marinated in pickle spices,
cooked in a tandoor oven*

***Canapé option*

BADHAMI MURGH TIKKA **D N**

*Chicken breast marinated in almond and
fresh herbs*

TANGRI KEBAB **D**

Spicy chicken drumsticks

KANDHARI CHICKEN **D**

Afghani inspired chicken stuffed with cheese

RESHMI KEBAB **D**

Spicy minced chicken kebab

***Canapé option*





**Ask our team
for inspiration about
pre-plated starters**



MERIDIAN
GRAND
CATERING

STARTERS

SAMUNDRI KHAJANA
(SEAFOOD - FRESH FROM THE SEA)

CHEF'S SPECIALS

FISH AMRITSARI

Fish marinated in special Punjabi spices and fried

**Canapé option

SALMON TIKKA

Spicy salmon barbequed in the clay oven (tandoor)

* Surcharge applies

SALMON KE SHOLE

Fresh spicy fried fish

* Surcharge applies **Canapé option



*“There is no sincerer love
than the love of food.”*

George Bernard Shaw





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CATERING

STARTERS

VEGETARIAN

CHEF'S SPECIALS

CHILLI PANEER V D G

Strips of cottage cheese, stir fried with mixed peppers in soya sauce

GOBI MANCHURIAN V G

Deep fried cauliflower, served in a manchurian sauce
**Canapé option

ALOO PAPDI CHAAT V D G

A mixture that has it all! Crispy wafers, boiled potatoes and chickpeas served in a tangy blend of yogurt and tamarind, garnished with pomegranate
**Canapé option

TANDOORI PANEER

SHASLIK V D

Marinated cubes of cottage cheese, mixed peppers & onions cooked on skewers in clay oven
**Canapé option

BAGECHE KE KEBAB V

Exotic seasonal vegetables in spicy marinated kebabs
**Canapé option

MOGO CHIPS V

Deep fried cassava chips

CHILLI MOGO (DRY) V

Deep fried cassava chips with a chilli coating
**Canapé option

VEGETABLE CUTLETS V G

Mixed vegetable spicy patties

PANEER KOLIWADA V D N

Spicy paneer marinated with fresh herbs
**Canapé option

SAMOSA CHAAT V G D

Samosas in yogurt with a spicy tamarind sauce

GARLIC MOGO V

Deep fried cassava chips in a spicy garlic sauce
**Canapé option

HARA BHARA KEBAB V

Round vegetarian kebabs made from a blend of spinach, potatoes and mint
**Canapé option

PUNJABI SAMOSA V G

Spicy pea and potato filled pastry, deep fried





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MAIN COURSE

NON – VEGETARIAN

CHEF'S SPECIALS

TARR ROGAN JOSH D

Tender lamb slow cooked on the bone in a rich and spicy curry

BUTTER CHICKEN D N

Boneless tandoori chicken in spicy tomato and cream

ALOO GOSHT SHANK

Lamb and potato curry, served on the bone

KARAHI LAMB (SEMI-DRY)

Spicy lamb curry with chunks of onions and peppers

SHAHI LAMB KORMA D N

Lamb curry in a rich, creamy sauce

SAAG GOSHT D

Delicate pieces of lamb slow cooked in fresh spinach, grated nutmeg and garlic

LAMB ROGAN JOSH D

Spicy lamb curry in a traditional rogan masala sauce

METHI GOSHT

Lamb cooked in fresh fenugreek leaves

LAMB DO PYAAZA

Lamb cooked with onions and tomatoes

MURGH TIKKA MAKHANI D N

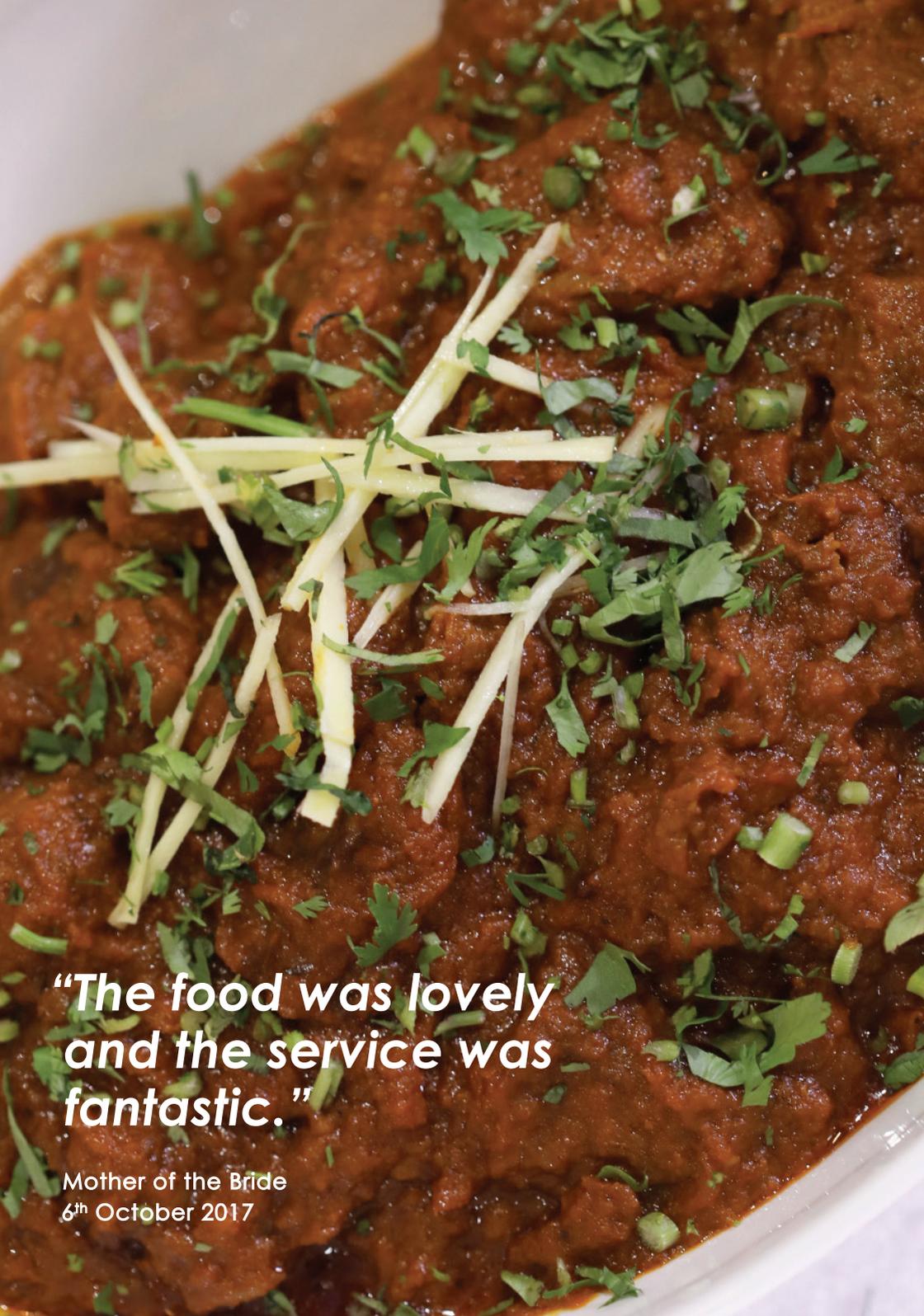
Boneless cubes of chicken breast, delicately marinated in a traditional tikka marinade, baked in the tandoor, and cooked in a red Deghi mirch and tomato gravy

LAMB JALFREZI

Dry spicy lamb with onions and pepper

BHUNA LAMB

A North Indian speciality, lamb masala



***“The food was lovely
and the service was
fantastic.”***

Mother of the Bride
6th October 2017



MERIDIAN
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MAIN COURSE

NON – VEGETARIAN

CHICKEN KORMA **D N**

Boneless chicken in a mild, creamy sauce

MURGH MIRCH MASALA **D**

Chicken cooked in a fiery hot, red & green chilli based sauce

KARAHI CHICKEN **D**

Boneless chicken pieces cooked with capsicum and onions in a thick sauce

PUNJABI CHICKEN CURRY

Pieces of chicken on the bone cooked in a special Punjabi sauce

CHICKEN JALFREZI **D**

Dry, spicy chicken with onions and capsicum

SAAG MURGH METHI

Boneless chicken breast cooked in spinach and fenugreek leaves

CHICKEN DO PYAAZA (DRY)

Chicken cooked with pickled shallots and peppers





**Good Food,
Good Friends,
Good Times.**



MERIDIAN
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MAIN COURSE

SAMUNDRI CURRY (SEAFOOD – FRESH FROM THE SEA)

MACHLI CURRY D M

Fine Kingfish sautéed with herbs & spices, simmered in a light mustard & tomato sauce

COCONUT FISH CURRY D N

Traditional fish curry cooked in coconut milk

PRAWN CURRY

Spicy prawns flavoured with tomatoes, onions & garlic

** Surcharge applies*

JHEENGA MALAI CURRY D N

Prawns cooked in a creamy sauce

** Surcharge applies*

COCONUT PRAWN CURRY D N

Spicy prawn curry cooked in coconut milk

** Surcharge applies*

**“Food is symbolic of
love when words are
inadequate.”**

Alan D. Wolfelt





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MAIN COURSE

VEGETARIAN

CHEF'S SPECIALS

PANEER BHURJI V D

Grated cottage cheese cooked
in spicy sauce

PINDI CHOLE V

Whole chickpea cooked Punjabi style in
a tomato & onion masala

PATIYALA SHAHI BENGAN V D N

Baby aubergine cooked Punjabi style
with a garlic & tomato sauce

SAAG METHI V D

A fiery blend of fresh spinach &
fenugreek leaves

VEGETABLE MANCHURIAN V G

Deep fried vegetable dumplings served
with a manchurian sauce

VEGETABLE JALFREZI V D

A variety of mixed vegetables and
peppers cooked in a spicy, thick sauce

SATRANGI DAL V

Our chefs signature dish. Seven different
types of lentils cooked in our secret
blend of spices

PANEER MAKHANI V D

Cubes of cottage cheese cooked in spicy
creamy sauce

MATAR PANEER V D

Cubes of cottage cheese cooked with fresh
garden peas

SAAG PANEER V D N

Cubes of cottage cheese, cooked with
spinach, flavoured with nutmeg & ginger

KARAHI PANEER V D

Fresh cottage cheese tossed with whole
spices, onion & tomatoes

ALOO CHOLE V

Potato and white chickpea spicy curry

ALOO BENGAN V

Potato and aubergine curry





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MAIN COURSE

VEGETARIAN

SARSON KA SAAG **V D**

Fresh green mustard leaves cooked in a traditional Punjabi style with spinach

SAAG ALOO **V D**

Spinach & potato cubes cooked in ginger and chilli

JEERA ALOO **V**

Potatoes cooked with cumin seeds, flavoured with tomatoes & spices

ALOO GOBI CAPSICUM **V**

Potato, cauliflower and capsicum cooked in an onion and tomato gravy

METHI CHAMAN **V D**

Specially prepared curry made with fresh fenugreek

MALAI KOFTA **V D N**

Mixed vegetable dumplings in a creamy sauce with cashew nut

VEGETABLE KOFTA CURRY **V D N**

Mixed vegetable dumplings in a tomato sauce

MIXED VEGETABLE CURRY **V D N**

Seasonal vegetable curry, cooked with tomatoes, onions and spices

BHINDI MASALA **V**

Okra cooked in coriander and cumin powder

BHINDI DO PYAZA **V**

Okra cooked in a traditional Punjabi recipe with cumin and onions.

BHINDI KURKURI **V G**

Crispy okra, deep fried, sprinkled with mango powder

RAJMA KI DAL **V**

Kidney beans cooked in a spicy thick sauce

DAL MAKHANI **V D**

Black lentils, slowly cooked over low flame, spiced with ginger and garnished with fresh cream

TADKA DAL **V**

Yellow lentils tempered in onion and cumin





MERIDIAN
GRAND
CATERING

BREADS

(WE DON'T USE EGG OR EGG PRODUCT IN OUR FRESH NAAN)

CHEF'S SPECIALS

ONION & CAPSICUM KULCHA G
Bread topped with onion and capsicum
(Available with buffet only)

PLAIN NAAN OR BUTTER NAAN D G

GARLIC NAAN G

Bread topped with garlic
(Available with buffet only)

DHANIA NAAN D G

Bread, sprinkled with fresh coriander
(Available with buffet only)

LACCHA PARATHA D G

Layered bread
(Available with buffet only)

BHATURA G

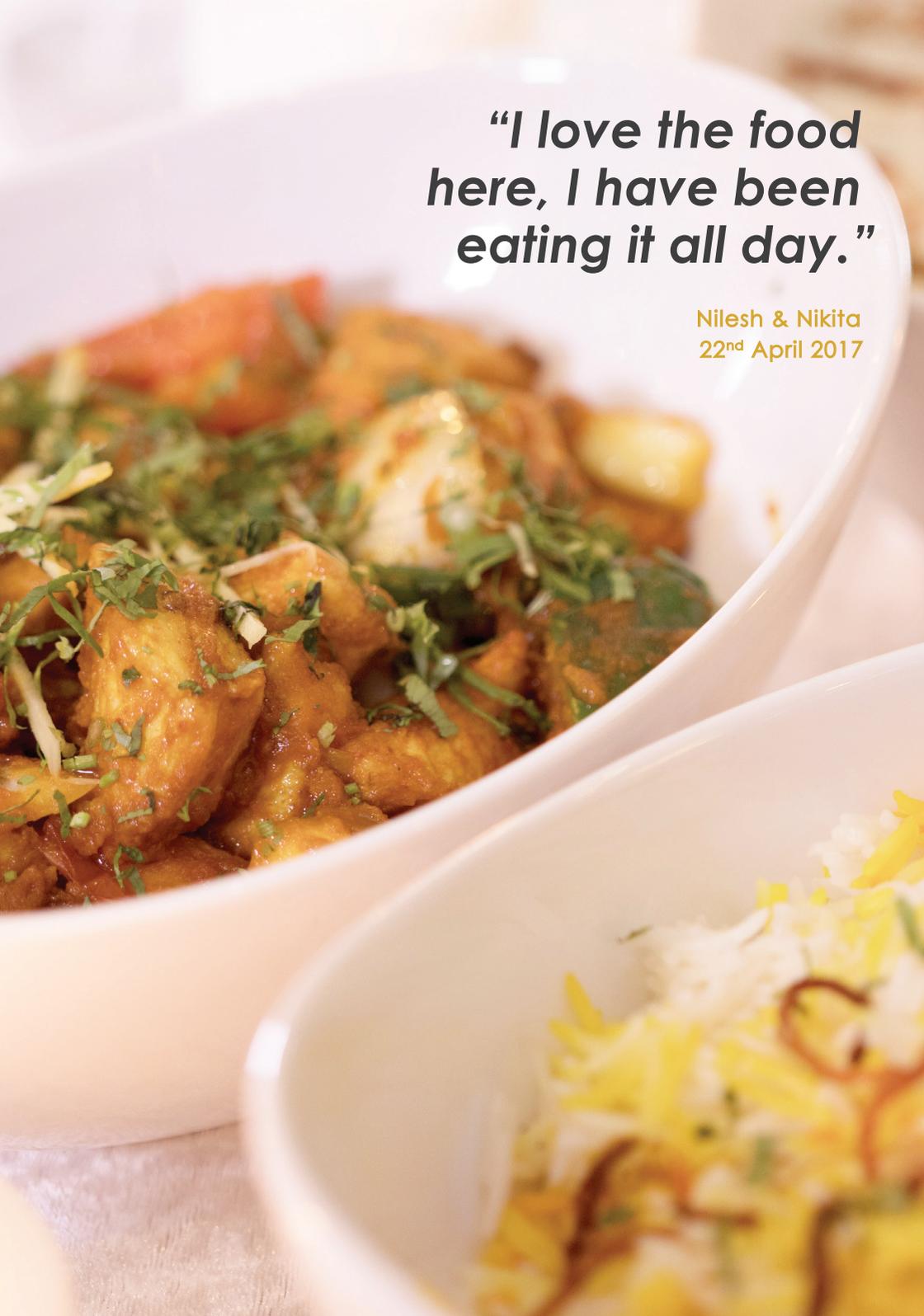
Fluffy deep fried bread
(Available with buffet only)

ONION KULCHA G

Wheat bread with onions and cooked
in the clay oven
(Available with buffet only)

PURI G

Deep fried Indian bread
(Available with buffet only)



**“I love the food
here, I have been
eating it all day.”**

Nilesh & Nikita
22nd April 2017



MERIDIAN
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CATERING

RICE

NON – VEGETARIAN

LAMB HYDERBADI BIRYANI D

Rice with marinated lamb cooked on dum

LAMB PILAU

Basmati Rice with lamb cooked on dum

MURGH BIRYANI D

Tender chicken pieces & Himalayan Basmati, flavoured with exotic spices

MURGH PILAU

Basmati rice with chicken cooked on dum





MERIDIAN
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RICE

VEGETARIAN

CHEF'S SPECIALS

KESARI PILAU V D
Rice cooked in saffron

VEGETABLE BIRYANI V
Spicy vegetable rice

MIXED VEGETABLE PILAU V
Vegetable rice

MATAR JEERA PILAU V
Peas and whole cumin seed Pilau made from long grain Himalayan Basmati

JEERA PILAU V
Basmati rice tempered with cumin seeds

ELAICHI PILAU V
Delicate Saffron Pilau made from long grain Himalayan Basmati

PILAU RICE V
Rice flavoured with spices

SADHA CHAWAL V
Steamed Basmati Rice





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CATERING

ACCOMPANIMENTS

CHEF'S SPECIALS

BHUKHARA CHUTNEY V

Sweet & sour chutney made with dried plums

MIXED GREEN SALAD V

Assorted green salad with olive oil and balsamic vinegar – option to add fresh green chillies if required

KHACHUMBAR SALAD V

Indian style salad with cucumber, onions, tomatoes, lemon juice and spices

PUNJABI SALAD V

Mixed carrots, cucumber, radish, tomatoes, green chillies

GREEK ROCKET SALAD V

Rocket leaf salad with cucumber, cherry tomatoes, feta cheese, olives with an olive oil and lemon juice dressing

* Surcharge applies

PUDINA CHUTNEY V D

Fresh mint sauce with green chillies & ginger

IMLI CHUTNEY V

Tamarind chutney

MANGO CHUTNEY V

A sweet chutney made from mangos

MINI PAPADUM V

Choice of plain, cumin, or pepper fried Papadums
(Available with buffet only)





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RAITA

FRESH YOGURT

PLAIN RAITA V D

Plain yogurt

CUCUMBER RAITA V D

Yogurt with cucumber

BOONDI RAITA V D

Yogurt with pearls of gram flour

POMEGRANATE RAITA V D

Yogurt with pomegranate

PINEAPPLE & GRAPE RAITA V D

Yogurt with pineapple and grape

DHAI BHALLE V D

Spicy yogurt with dumplings, garnished with fresh coriander and green chillies





MERIDIAN
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CATERING

DESSERTS

CHEF'S SPECIALS

GAJAR HALWA CRUMBLE V D N

Meridian Grand's signature dessert; delicious Gajar Halwa served in a buttery pastry case garnished with flaked pistachio

ANGOORI RASMALAI V D N

Small cheese dumplings in thickened milk

GAJAR HALWA V D N

Delicate carrot and milk halwa

GULAB JAMUN V D N

Round fried dumplings dipped in sugar syrup with saffron & cardamoms

KALA JAMUN V D N

A variation on the Gulab Jamun but darker in colour

KHEER V D N

Milk and rice pudding with cardamoms

FIRNI V D N

Ground rice and dried fruit in a thickened rice

DOODHPAK V D N

A Gujarati favourite, made from milk, vermicelli, saffron and nuts

FALOODA V D N

Rose milk with vermicelli, dried fruits and basil seeds

RASGULA V D N

Cheese dumplings in a sugar syrup

RASMALAI V D N

Round cheese dumplings soaked in sweetened, thickened milk, flavoured with cardamom

RASMALAI KESHRI V D N

Soft poached homemade cheese dumplings in a light milk syrup flavoured with saffron

MOONG DAL HALWA V D N

Pudding made with lentils

JALEBI V D N

A deep fried, orange coloured Indian sweet



Give us a call to find out more about our Premium Dessert Range





MERIDIAN
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DESSERTS

SHREEKAND V D N

Sweet dish made from strained yogurt, saffron and other spices

ICE-CREAM V D

(Vanilla, Strawberry, Chocolate)

SORBET V

(Coconut, Mango, Raspberry)

KULFI V D

(Mango, Pista, Malai)

SEASONAL FRUITS V

SPICY POACHED FRUIT V

CHEESECAKE V D G E

(Lemon, Strawberry & Raspberry)

CHOCOLATE BROWNIE V G D E N

MACAROONS V G

VICTORIA SPONGE V G D E N

FRUIT TARTLETES V G D E

FRUIT TRIFLE V G D E N



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