



MERIDIAN
GRAND

CATERING

VEGETARIAN
MENU

WWW.MERIDIANGRAND.CO.UK



"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.

Our aim is to always deliver fresh and aromatic vegetarian dishes that offer traditional flavours. Our vegetarian dishes create fragrant, authentic flavours and tastes that will bring so much delight to your taste palette.

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 Eggs - E Mustard - M Vegetarian - V

* Surcharge applies ** Canape option





Great food is key
to the success
of any event



MERIDIAN
GRAND
CATERING

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

PUCHKA 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



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

Father of the Groom
22nd April 2017



MERIDIAN
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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 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
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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



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

Harpreet & Manny
15th July 2017



MERIDIAN
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CATERING

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

KARAH 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

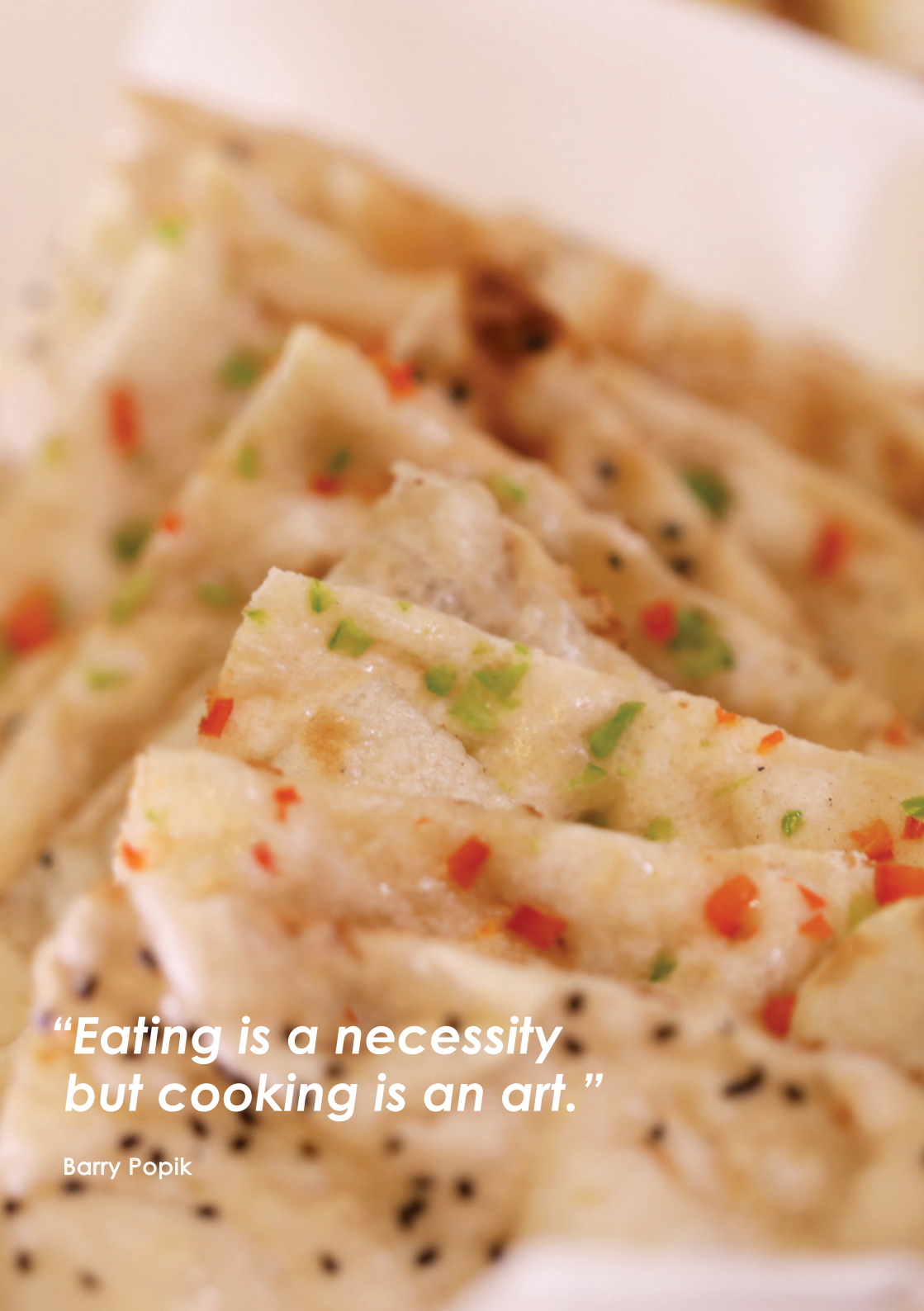
Kidney beans cooked in a spicy thick sauce

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



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

Barry Popik



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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)



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

Mother of the Bride
6th October 2017



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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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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



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

Laurent Grimo de La Reyniere



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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





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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

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





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Meridian Grand, Advent Way, London, N18 3AF