Christmas Brunch 25th
12:30-16:00

Chilled Shooters

Green tomato gazpacho
Chilled mandarin and carrots
Date and yoghurt
Mix berry

Individuals to pick

Mix seafood cocktail with avocado dressing,
Smoked salmon roses on mini blinis
Cherry tomato and fresh mozzarella with pesto
Roasted butternut and goat cheese,
Stuffed Quail egg with keta caviar

Sushi and maki

Served with it condiments

Cold Seafood Tower

Prawns, Clams, Mussels, and Blue Crabs,
With American cocktail sauce, Cocktail Sauce, red wine and shallot sauce, Horseradish Cream

Anti-paste

Grilled and marinated red and yellow peppers, eggplant, mushrooms, endives
Smoked salmon, Peperoni, chicken mortadella, turkey ham

Arabic mezza

Beetroot hummus, Mutable, tabbouleh, mohammarah,
Fattoush, loubia bel zait

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Carvings

Traditional roasted turkey with Cranberry sauce & Giblet gravy

&

Roasted beef rib Eye with Gravy and wild mushroom Sauce

Accompanied with roast potatoes, Yorkshire pudding, Brussels sprouts and honey glazed root vegetables

BBQ

Marinated Beef Medallions, Fillets of Chicken, Lamb Steaks, Lobsters, Prawns, Salmon & King Fish Steaks, Baby Fish, Calamari's, Condiments Mustards, Horseradish, Chili, Ketchup, BBQ Sauce, etc

Main Dishes

Salmon steak with lemon dill veloute

Beef medallions with herb jus

Buttered green vegetables

Steamed Rice

Potato boulangerie

Fish sayadia

Butter chicken

Dhal makhani,

Mutton Rara gosht

Wok-fried beef in oyster sauce with broccoli

Paratha

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Hot snacks

Kebbeh, Sambousek, Vegetable samosas

Christmas wonders

Christmas stolen, Mince pie, Christmas fruit cake, Cream Caramel, Orange Chocolate Mousse Cake, strawberry tart, Blubbery cheese cake, Rasmalai,
Mango cream brulee
Assorted Arabic sweets

Selection of fresh whole and sliced seasonal and exotic fruits

Hot dessert

Um Ali,
Date pudding