



Christmas Day Brunch Menu

Bread

Assorted international breads, rolls & flatbreads served with butter & oils (G, D, E)

Appetizers

Veg spring roll (G)
Chicken strips (G, D, E)
Cheese roll (G, D)
Spinach fatayer (G, D, N)
Meat kibbeh (G, N)

Salad

Mixed mesclun (VE), kale leaves (VE), baby gem lettuce (VE), baby spinach (VE), sprout beans (VE), Kalamata olives (VE), cherry tomatoes rocket leaves (VE), cucumbers, carrots (VE), bell peppers (VE), onions, radish (VE), croutons (G, D), seed and nuts (G, N, SE)

Italian vinaigrette (M, V), Raspberry vinaigrette (M, V), Caesar dressing (D, E, F, M), balsamic dressing (VE), cocktail dressing (G, D, E, M), honey mustard (D, M), chipotle mayo (G, D, E, M), ranch dressing (G, D, E, M), lemon dressing (VE)

Crab Caesar (G, D, E, S), Quinoa avocado (VE, V), Pumpkin Barley (G, V), Tabbouleh (G, VE), Fattoush (G, VE), Hummus (SE, VE)

Miniature

A collection of bite-sized treats

Crab wontons (G, S, D), wagyu beef tartar (G, M, E), salmon blinis (G, D, E, F), Thai shrimps (S, SE, SO), tuna tataki (F, SE), scallop's bel pepper (G, S), veg crudites & yoghurt (V, D), melon & Prosciutto(G), cucumber avocado rolls (G, D, V)

Cheese & Antipasti

A curated selection of cheeses from around the world

International cheeses (G, D), grilled zucchini (V), bell peppers (V), mushrooms (V), asparagus (V), broccoli (V), cauliflower (V), green beans (V) crackers (G, D, E), dried fruits (G, V), nuts (G, N, V), mustard (G, V), fruit compote (G, V)

Cold Cuts

An elegant display of premium cured meat and fish

Beef salami (G, D), prosciutto (G, D), bresaola (G, D), pepperoni (G, D), smoke duck (G, D), smoke turkey (G, D)

Foie gras terrain (G, D, A), smoked salmon (G, D, F), Salmon gravlax (G, D, F), Beetroot cured salmon (G, D, F), smoked mackerel (G, D, F), smoke sword fish (G, D, F)

Gherkins (M), pickled onions (M), capers, cornichons (M), pickled beetroots, sour cream (D)

Seafood

Selection of fresh chilled seafood served on ice

Prawns' tempura (G, D, E, S)
Oyster Shucking fine de Clare (S), Dibba (S) (Rockefeller (G, D), thermidor sauce (G, D), Mexican spicy sauce (G)
lemon butter sauce (G, D), mignonette (V)
Lobster (S), shrimp (S), crab legs (S),
Langoustines (S), Razor clams (S), mussels (S), clams (S)
Cocktail sauce (E, M), lemon wedges (V), mignonette (V), horseradish (V)
Prawns' tempura (G, D, E, S),
Cocktail sauce (D, M, E), hot chilli salsa (V)
Mussels (S), Vongole (S), local clams (S), Razor clams (S)
Marinara sauce (V), Spicy sauce (V), white wine (D, A), citrus cream sauce (G, D)

A Alcohol CE Celery D Dairy
E Eggs G Gluten M Mustard
N Nuts S Fish and/or Shellfish
SE Sesame SO Soybeans
SP Sulphur V Vegetarian
VE Vegan





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Pasta

Black winter truffles
Risotto, Ricotta Rivoli, penne, spaghetti,
linguine, gnocchi
Truffle sauce (G, D), Marinara sauce (V),
Bolognese (G, D)

Soup

Hungarian goulash (G, D)
Asparagus soup (G, D, V)

Hot Buffet

Seafood Acqua pazza (G, D, F, S)
Roasted lamb shoulder mash potato (G, D, M)
Parmigiana di melanzane (G, D, V)
Butter chicken (G, D, N)
Mexican rice (D, V)

Carvery

Roasted Turkey (G, D, M, N)
Beef wellington (G, D, M, E)
Cranberry sauce (G, D), chestnut stuffing roll (D, G, N),
white wine turkey jus (G, D, A), brussels sprout (G, D),
Sauerkraut (D), buttered wild rice (G, D, V)

BBQ Grill

Beef brisket, wagyu striploin, Omaha tenderloin,
Cornfed chicken, New Zealand Lamb chops,
Canadian lobster, Tiger prawns (G, D)

Sauces

Classic veal jus (G, D), Truffle jus (G, D), Mushroom
sauce (G, D), green peppercorn sauce (G, D), blue
cheese sauce (G, D), salsa Verde (VE), Chimichurri
(VE), café de Paris sauce (G, D, M, E), Flavoured
Butter (G, D, M)

Vegetables

Brussels sprout (D, V), chestnut (D, V), Jerusalem
artichoke (D, V), broccolini (D, V), Romanesco (D, V),
la rate potato (VE, V), braised baby fennel (D, V),
harissa potato (VE, V), purple potatoes (D, V), sweet
potatoes (D, V)

Desserts

Cranberry cheese pudding (G, D, E)
Christmas rich pudding (G, D, E, N, A)
Mince pie (G, D, E, N, A)
Gingerbread cookies (G, D, E)
Raspberry and mango pannacotta (D)
Strawberry tiramisu (G, D, E)
Pineapple coconut pavlova (D, E)
Pumpkin chiffon cake (G, D, E)
Classic tiramisu (G, D, E)
Cheesecake (G, D, E), Eclair (G, D, E)
Madeleines (G, D, E, N)
Stollen shortbread (G, D, E, N)
Yule log cake (G, D, E)
Panettone (G, D, E, N)
Chocolate marquise (G, D, E)
American cheese brownies (G, D, E)
Passion fruit cheesecake (G, D, E)
Black Forest cake (G, D, E)
Coco jumbo (G, D, E)
Dark chocolate blueberry tart (G, D, E)
Lemon meringue tart (G, D, E)
Berry mousse cake (G, D, E)
Macaroons (G, D, E, N)
Gateau Basque (G, D, E, N)
Seasonal mixed fruit (VE)

Ice Cream

Delightful selection of ice creams and sorbets
with a variety of toppings and sauces
(G, D, E, N)

Kids' Corner

Grilled Chicken (G, D)
Mashed potato (G, D, V)
Homemade chicken tenders (G, D, E)
Beef sliders (G, D, E)
Mac n cheese (G, D, E)
French fries

A Alcohol	CE Celery	D Dairy
E Eggs	G Gluten	M Mustard
N Nuts	S Fish and/or Shellfish	
SE Sesame	SO Soybeans	
SP Sulphur	V Vegetarian	
VE Vegan		