

# JINGLE 'N' GRAZE

### FIRST COURSE

Atlantic Oysters (S) Shallot vinaigrette

Duck (F)

Cherry, Brussels sprout slaw, almond, dark chocolate

Salmon (F)

Passion fruit, jalapeño, cucumber

Kale & Mesculin (Vegan)

Pickled red onion, quinoa brittle, smoked butternut squash

### SECOND COURSE

Beef Consommé (D, S) Foie gras dumpling, truffle

Beef Brisket & Miso Beetroot (V, N, D)

Pulled, avocado, soft corn tortilla

Whipped Burrata (D)
Truffle, aged balsamic

MAIN COURSE (Platter)

Black Angus Beef Sirloin, Traditional Turkey (N, D)

Condiments: Bread stuffing, roast potatoes, Brussel sprouts, roasted carrot & parsnip, braised red cabbage, Yorkshire pudding, cranberry sauce, onion gravy, bread sauce

Roasted nut loaf for vegan & vegetarian option

Portobello Mushroom (Vegan) (N) Caramelised celeriac, Brussels sprout, walnut vinaigrette

Filo (D, N) Spinach & fetta, bacon chutney

Asparagus (V)
Poached egg, vinaigrette, potato foam

### DESSERT

Christmas Pudding (D, N, V, A) Confit cherries brandy Anglaise

Miniature Yule Log (D) Cream, chocolate, cherry







### SOFT BEVERAGES

AED 299 PER PERSON

### Softdrinks

**Bull Gum** Apple, Lemon, Bubble Gum

Flavor Ice Tea Cold Brew Ice Tea, Lemon, Sweet

Passion Passion Orange Juice, Passion Fruit, Coconut

## PREMIUM BEVERAGES

AED 450 PER PERSON

### BEER

Estrella Damm

### COCKTAILS

Aperol Spritz
Aperol, Sparkling Wine, Soda Water

**Negroni** Gin, Dolin Rouge, Campari

**Vodka Sour** Vodka, Lemon Juice, Egg White, Sugar

Raspberry Collins Gin, Lemon Juice, Raspberry, Soda Water

### WINES

Santa Julia Sauvignon Blanc Santa Julia Malbec Colombelle Rose

### SPIRITS

Johnnie Walker Red Label Bacardi Absolut Bombay Sapphire El Jimador



