

Home Christmas Parties

Grazing / Family Style

Package priced at AED 12,000 for family size of up to 15 guests.
Additional Guests AED 350

This includes:

- Menu that can be on a grazing table or family style on one table
- Include Turkey
- Desserts on a side station
- Soft drinks and Fresh juices
- Cutlery, crockery, Service Crew

Supplement to the above package:

- AED 350 per person for additional guests
- Gravalax station
- Cheese and charcuterie board
- Bar Management Package at AED 150 per person includes:
 - Bartender
 - Glassware
 - Mixers and syrups
 - Bar equipment
 - Ice
 - Service of Beverages
 - Alcoholic beverages to be provided by the Client



Menu

Salads & Starters

Seasonal Garden Crudités and Whipped Feta D, SE, V

Seasonal vegetables, whipped feta, pomegranate, toasted sesame and herb flatbread.

Beetroot Cured Salmon and Dill Blinis GL, D, E, F

Citrus crème fraîche, pickled cucumber and fresh dill.

Brie and Cranberry Puff Pastries GL, D, E, V

Warm brie, cranberry relish and thyme in crisp butter pastry.

Winter Leaf Salad MU, SD, VE, GF

Pear, pomegranate, sunflower seeds and mustard vinaigrette.

Festive Mains

Traditional Roast Turkey GL, N, SD

Herb roasted turkey with chestnut and sage stuffing, rich turkey gravy and cranberry sauce.

Roast Leg of Lamb with Winter Herbs MU, SD, GF

Garlic and rosemary roasted lamb with mustard jus.

Roasted Pumpkin and Wild Mushroom Wellington GL, VE

Golden vegan pastry with spinach and thyme, served with mushroom jus.

Duck Fat Roast Potatoes GF

Crisp potatoes with rosemary and sea salt.

Honey Glazed Carrots and Parsnips D, V, GF

Orange zest, thyme and toasted pumpkin seeds.

Dessert Selection

Classic Christmas Yule Log GL, D, E, SO, V

Chocolate sponge, chocolate cream and festive berries.

Mini Mince Pies GL, D, E, V

Warm spiced fruit filling in butter pastry.

Spiced Apple and Caramel Cheesecake Cups GL, D, E, V

Vanilla cheesecake cream, cinnamon poached apples, biscuit crumble and a light caramel drizzle.

Optional Supplements

Cheese and charcuterie board • AED 350

Office Christmas Parties

Package priced at AED 300pp for group size of 50 pax and above

This includes:

- Buffet menu
- Soft drinks and Fresh juices
- Buffet Tables, cutlery, crockery, Service Crew

Supplement to the above package:

- Turkey carving add-on to buffet
- Gravalax station
- Cheese and charcuterie board
- Bar Management Package at AED 150 per person includes:
 - Bartender
 - Glassware
 - Mixers and syrups
 - Bar equipment
 - Ice
 - Service of Beverages
 - Alcoholic beverages to be provided by the Client



Menu

Festive Salads & Starters

- Winter Roast Vegetable Salad MU, SD, VE, GF***
Roasted pumpkin and beetroot, orange, rocket, pumpkin seeds and maple mustard dressing.
- Quinoa, Pear and Pomegranate Salad SD, VE, GF***
Quinoa, fresh pear, pomegranate and purslane with a balsamic vinaigrette.
- Apple and Cranberry Slaw E, V, GF***
Red cabbage, apple, dried cranberries and light lemon dressing.
- Caramelised Onion and Cheddar Tartlets GL, D, E, V***
Butter pastry filled with mature cheddar, slow cooked onion and thyme

Christmas Buffet

- Herb Roast Chicken with Cranberry Jus D, SD, GF***
Roast chicken breast with winter herbs and a cranberry pan jus.
- Slow Braised Beef with Mushroom Gravy D, GL, SD***
Tender beef, caramelised onion and thyme mushroom gravy.
- Baked White Fish with Lemon Herb Crust GL, F, D***
Seasonal white fish, lemon parsley crumbs and caper butter sauce.
- Pumpkin and Spinach Pasta Bake GL, D, V***
Penne with roasted pumpkin and spinach in a light thyme cream sauce, finished with golden baked cheese.

Festive Sides

- Rosemary Roast Potatoes VE, GF***
Crisp roast potatoes with garlic and sea salt.
- Honey Glazed Root Vegetables D, V, GF***
Carrots and parsnips with orange and thyme.
- Butter Green Beans D, V, GF***
Green beans with lemon and parsley.

Christmas Desserts

- Chocolate Yule Log Slices GL, D, E, SO, V***
Chocolate sponge and chocolate cream with a festive finish.
- Mini Mince Pies GL, D, E, V***
Spiced fruit filling in butter pastry.
- Spiced Orange and Chocolate Mousse Cups D, E, SO, V, GF***
Light chocolate mousse with orange zest, whipped cream and a festive cranberry finish.

Optional Supplements

- Gravlax station 1.5 kg cured salmon • AED 600***
- Traditional Whole Roast Turkey 6-7 kg • AED 850***
- Cheese and charcuterie board • AED 350v***