

Christmas Day

AED 295 PER HEAD | INSIDE/TERRACE SEATING

AVAILABLE FRIDAY 25TH DECEMBER | 12 MIDDAY - 10PM | LIVE MUSIC | BEER GARDEN



Starter

Scotch Egg

Confit Duck Leg, Runny Duck Egg, Salt & Pepper Crust, Fennel Piccalilli

Smoked Salmon, Cream Cheese And Chive Dip

With Capers, Lemon And Homemade Crackers

Duck & Chicken Liver Pâté

Served With Toasted Sourdough And Posh Pickles

Goats Cheese, Cranberry And Chestnut Salad

Rocket, Cucumber, Radish, Red Onion, House Vinaigrette

Main

The Christmas Plate

Roast Turkey, Stuffing, Veal Pigs In Blankets, Braised Red Cabbage, Roast Potatoes, Brussels Sprouts, Roasted Root Vegetables

Duck Confit

Confit Duck Leg, Duck & Celeriac Croquet, Roasted Garlic, Juniper, Red Wine Glaze, Braised Red Cabbage, Duck Fat Roasties

280g Stockyard Wagyu Rump Steak

Portobello Mushroom, Grilled Tomato, Watercress, Roasted Red Onion, Duck Fat Chips, Béarnaise

The Vegan Christmas Plate

Beetroot, Mushroom, Califlower, Broccoli, Onion and Corn Meal Roast, Brussels Sprouts, Red Cabbage, Roasted Root Veg, Mushroom Gravy

Dessert

Artic Roll

With Chocolate Ganache And Caramel Sauce

Christmas Pudding

With Brandy Sauce

Lemon Meringue Pie

With Blueberry Compote

Mince Pies And Coffee

Festive Drinks

Gingerbread Martini

Glass 60

Salted Caramel White Russian

Glass 60 Jug 200

Jingle Juice

Glass 60 Jug 200

Mulled Wine

Glass 40

Spiced Cider

Glass 40

Bloody Mary

Glass 35

Bellini

Glass 40

Veuve Clicquot

Glass 60



SAROOD
HOSPITALITY

FOR BOOKINGS 800-666-353 | restaurants@saroodhospitality.com | www.makeitadecembertoremember.com

🍷 Alcohol 🥜 Nuts & Seeds 🌾 Gluten free 🌱 Vegetarian 🩺 Diabetic friendly 🐬 Contains shellfish 🥬 Vegan dish 🥛 Dairy free

Please inform us of any allergies or dietary requirements before ordering. All prices are in UAE Dirhams and inclusive of 7% Municipality fees, 10% service charge and Value Added Tax.