



Festive Roast Menu

AED150 for your choice of turkey, beef, lamb, chicken or vegetarian roast
additional **AED25** for dessert | additional **AED50** for a glass of house wine
all roasts served with classic Yorkshire pudding & extra cranberry sauce

VEGAN "TURKEY" *g s o v*

roasted potato - sage & onion stuffing - maple syrup carrots -
green beans - mushroom gravy

CHICKEN *c d e g*

roasted potato - charred hispi cabbage - honey-glazed
parsnips - sage & onion stuffing - Brussels sprouts -
bread sauce - veal jus

TURKEY BREAST *c d e g s u*

braised leg croquette - roasted potato - braised red cabbage -
festive greens - veal in a blanket - honey-glazed carrot
& parsnip - bread sauce - turkey jus

LAMB RUMP *c d e g m u s u*

roasted potato - braised red cabbage - cauliflower cheese -
green beans - honey-glazed carrots - mint sauce - veal jus

BEEF STRIPLOIN *c d e g m u s u*

roasted potato - braised red cabbage - cauliflower cheese -
green beans - honey-glazed carrots - horseradish sauce -
veal jus

Dessert

APPLE CRUMBLE *d e g v*

apple and cinnamon compote - vanilla ice cream

STICKY TOFFEE PUDDING *d e g v*

caramel sauce - vanilla ice cream

CHRISTMAS PUDDING *a d e g n s u*

brandy sauce - vanilla ice cream

A - Alcohol, **C** - Celery, **D** - Dairy, **E** - Egg, **F** - Fish, **G** - Gluten, **L** - Lupin, **MU** - Mustard,
N - Nuts, **R** - Raw, **S** - Shellfish, **SE** - Sesame, **SO** - Soybean, **SU** - Sulphites, **V** - Vegetarian

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne-illness.

Please notify your server if you have any known food allergies or intolerances.

Dishes are prepared in a kitchen that handles nuts, shellfish & dairy.

STK
D U B A I