FESTIVE SEASON MENU 2026





CHRISTMAS BRUNCH 2026

The Artisan Bread

Lavosh(G), Grissini(G), Focaccia(G), Olive Loafs(G), Fougasse(G), Ciabatta(G), Salt Breads(G), Sourdough's, (G)
Tuscan Breads(G), Various Arabic Breads & Flat Breads(G)
Flavoured Breads(G), Black Olive Tapenade, Sun-Dried Tomato Tapenade, Butter(D)

The Soup

Wild Mushroom Cappuccino with Truffle(D)
Served with porcini dust and herb croutons(G)



CHRISTMAS BRUNCH 2026

THE FARMER'S GREENS AND INTERACTIVE GOURMET SALAD

Mesclun Greens
Endive,
Frisse,
Romaine Lettuces,
Baby Spinach,
Ice Burge Lettuce,
Rocca Lettuce
Lolo Rosso,
Grated Carrot,
Cherry Tomato,
Diced Cucumber,
Sliced Red Onion,
Boiled Eggs,
Bacon Bits,
Grated Parmesan(D),
Croutons(G),
Cashew Nuts(N),
Raisins,
Lemon Wedges,
Dressings- Thousand Island(D), French(M), Italian, Citrus Dressing(M)
Balsamic Vinaigrette, Caesar Dressings (D, SF), Cocktail Dressings(D)
Olive Oil.

CHRISTMAS BRUNCH 2026

THE FARMER'S GREENS AND INTERACTIVE GOURMET SALAD

Shrimp and Avocado Salad with Creamy Italian Dressing (SF,M,D)
Honey-mustard potato salad(M)
Cranberry Walnut Chicken Salad(N)
Roasted Beetroot Salad, mascarpone Cheese, walnuts green bean, fig and feta salad(D)

Tuna Salad with Baby gem,
Tomato, roasted Potato and Sherry Vinaigrette with Quail Eggs. (SF,S)

Roasted butternut, gem lettuce, roasted tomatoes, pine nuts, goat cheese, orange mustard dressing.(D,M,N)

Tomato & Mozzarella,
Toasted Pine Nuts, Fresh Basil, balsamic caviar. (D,M)

Charred white peaches,
Goat's cheese and bresaola salad. D,M)

Quinoa Salad with Kale Purple cabbage, carrot, raisins, pumpkin seeds, cashews, Avocado, parmesan cheeses with honey vinegar dressings. (D,M,N)

Hummus(SS), Mutabal(D), Tabouleh, Muhammara (N,G)



CHRISTMAS BRUNCH 2026

THE INTERNATIONAL CHEESE DELI CORNER

Cheese fourme D' Ambert France(D)
Brie Wheel(D)
Emmental Cheese(D)
Grana Padano Cheese(D)
Goat Cylinder Cheese(D)
Cheddar Cheese(D)
Grissini Sticks & Lavosh (G), Crackers(G), Assorted
Homemade bread(G) Jams, Spread
Fig Jam, Pear Compote, and Forest
Berries Marmalade Dried Fruits & Fresh Whole Fruits
Assorted nuts(N)



CHRISTMAS BRUNCH 2026

ANTI PASTI & OLIVE BAR

Grilled Portobello Mushrooms with Balsamic
Grilled Asparagus with Citrus Segments and Pomegranate Reduction
Slow Roasted Roma Tomatoes with Lemon Oil and Shaved Parmesan(D)
Oven Roasted Zucchini with Rosemary and Balsamic

Selection of Marinated mixed Olives
Grilled Artichokes with Herbs and Olive Oil
Roasted Shallots with Balsamic



CHRISTMAS BRUNCH 2026

THE SEAFOOD BAR ON THE ICE WELL

Freshly Shucked Fine De Claire's Oysters(SF)
Alaskan King Crab Leg(SF)
Chilled Tiger U15 Prawns (SF)
Mussels(SF)
Octopus(SF)
Lobster tail(SF)
Condiments: Mignonette, cocktail sauce(D), lemon wedges, tabasco sauce, remoulade sauce(D)

THE SMORGASBORD (THE TERRINES, THE SMOKED FISH, AND THE CHARCUTIERS)

Beetroot Cured Salmon(SF)
Gravadlax, Dill Cured Salmon(SF)
Smoked Salmon(SF)
Beef bresaola
Sliced Smoked Duck breast
Smoked Chicken breast
Foie Grass & figs TerrineG)
Duck & Pistachio Terrine (G)
Condiments: Branston pickle, sweet honey mustard(M), English mustard(M), pickle onion, capers, horse radish, cornichons



CHRISTMAS BRUNCH 2026

THE INTERNATIONAL MAINS ON THE CHAFERS

Pan Seared Norwegian Salmon, Aubergine Caviar
Tomato, confit lemon and Scented butter sauce(D)

Braised Lamb Shank, Onion Mashed potato,
caramelized baby onions, with minted Jus (G,D)

Butter Chicken, Tomato & Cashew nut cream
enriched sauce (N,D)

Pepper Crusted Beef Tenderloin with New Potatoes,
Spinach, Creamed Leeks (D)

Tortellini | Ricotta and spinach Ravioli with
Mushroom and Truffle (V,D,D)

Pad Thai Noodle, Asian vegetable, peanuts, and
Tamarind sauce (SO,N)

Butter Mixed Vegetables(D)
Steamed rice

CHRISTMAS BRUNCH 2026

THE CARVERY AND ROTISSERIE CORNER

Traditional Roast Whole Turkey(D)
Brussels sprouts with Crispy Veal Bacon
Braised Red Cabbage with Apple
Cranberry Compote
Turley Gravy (D,G)
Bread Stuffing with Apple & Chestnuts(N)

ROAST RIB EYE OF BEEF

Roasted La Ratte Potato with rock salt, rosemary
Roasted Root Vegetables
Yorkshire Pudding (D,G), Beef Jus(G), Horseradish, Assorted Mustard(M)

From Spit Roast- Lamb Leg bone-in(M)
Minted Jus, Dijon Mustard(M)

Oven-Baked Salmon Coulibiac (M,D,G)
Golden pastry pie filled with layer of salmon, rice, spinach and fresh herbs with lemon butter sauce(D)



CHRISTMAS BRUNCH 2026

THE BBQ CORNER

Selection of Christmas Turkey Sausages and Beef Sausages
Big baked potatoes with Cheese
Cheeseburger (D,G) with Crispy Fried Onions (D,G,E)
Beef Hotdog
Condiments: Tomato Ketchup, Mayonnaise, English mustard, pickle gherkin, cheese sauce (D)

UNDER THE HEATING LAMP

Spiced Potato Wedges (G)
Spring rolls (G)
Panko prawns (SF,G,E)
Breaded Mozzarella stick (D,G)

CHRISTMAS BRUNCH 2026

THE PASTA, PIZZA AND RISOTTO CORNER

Selection of Pasta and Risotto with Choice of Sauce
Spaghetti(G), Penne pasta(G), Macaroni pasta(G), Risotto
Sauces: Pink sauce, Tomato sauce, Bolognaise sauce, Pesto sauce and Cream sauce

PIZZA
Pizza margarita (G,D),
Pizza pepperoni(G,D),
Pizza Capriccioso (G,D)

THE KIDS CORNER

Chicken Tenders (G,E)
Fish Finger (G, SF)
Baked Macaroni (G,D)
French Fries



CHRISTMAS BRUNCH 2026

THE PERFECT FINISH

Chocolate fountain and Condiments
Marshmallow (D,G),
Assorted homemade candy, Dried Fruits,
Strawberries, Cookie(G)

The Ice Cream and Sorbet Corner

Ice Cream Sorbets: Vanilla (G,D),
Chocolate (G,D) Strawberry (G,D)

Raspberry & Lemon Sorbet
Various Sauces: Mango, Passion Fruit,
Raspberry, Chocolate,

Condiments: Mixed Nut with Maple
Syrup, Chocolate Chips,
Chocolate Crumble, Walnut



CHRISTMAS BRUNCH 2026

Marble Yule Log (D,G,N,E)
Apple Crumble (D,G,N,E)
Pistachio choux (D,G,N,E)
Strawberry choux (D,G,N,E)
Chocolate caramel choux (D,G,N,E)
Mince Pies (D,G,N,E)
Chocolate moelleux (D,G,N,E)
Dresdner Christmas stollen (D,G,N,E)
Italian Panettone (D,G,N,E)
Monte Blanc tart(D,G,N,E)
Pecan Pie (D,G,N,E)
Chocolate Yule Log (D,G,N,E)
Monte Blanc Yule Log (D,G,N,E)
Raspberry Yule Log (D,G,N,E)
Raspberry Pistachio Finger (D,G,N,E)
Crème Brulé (D,G,N,E)
St. Honore (D,G,N,E)
Chocolate hazelnut halo (D,G,N,E)
Italian Tiramisu Raspberry Cheesecake (D,G,N,E)
Exotic Fruit Tarts (D,G,N,E)
Assorted Macaroons (D,G,N,E)
Gingerbread (D,G,N,E)
Selection of sliced Fresh fruits



CHRISTMAS BRUNCH 2026

THE ICE CREAM AND SORBET CORNER

Ice Cream: Vanilla (G,D),
Chocolate (G,D),
Strawberry(G,D)

Raspberry & Lemon Sorbet
Various Sauces: Mango, Passion Fruit, Raspberry, Chocolate,
Condiments: Mixed Nut with Maple Syrup, Chocolate Chips,
Chocolate Crumble, Walnut

HOT DESSERT

Traditional Christmas Pudding (D,G,N,E)
Sticky Toffee Pudding (D,G,N,E)