

# IL POMODORO Buon Natale Feast

**Mercure Dubai Gold District** 

#### **Compound Salads**

German Potato Salad (V)
Asparagus Wrapped with Veal Bacon
Stuffed Egg with Dried Cherry Tomato (G)
Winter Vegetable Salad with Mozzarella and Balsamic (V)

## **Individual Servings**

Kenyan Bean Salad (V)
Grilled Bell Peppers with Feta Cheese (V)
Channa Chaat with Onion and Tomato (V)
Avocado and Prawn Cocktail Salad (G)

#### **Arabic Miniature Selection**

Hummus (V) Fattoush (V, G) Babaganoush (V) Vine Leaves (V)

# Antipasti (V)

Marinated Olives
Marinated Beetroot
Boiled Carrot
Boiled Broccoli
Boiled Cauliflower

#### SALAD BAR AND CONDIMENTS

Lettuce, Tomato, Carrot, Cucumber, Croutons, Capers Chopped Red Onion, Parmesan Cheese, Marinated Green and Kalamata Olives, Gherkins, Caper Berries, Mustard, Cream Cheese Sundried Tomato, Lemon Wedges

#### **DRESSINGS**

Lemon Dressing, Cocktail Dressing, Honey Balsamic Reduction Caesar Dressing, Mint Yoghurt

#### **Selection of Bread Display**

Selection of International Bread Rolls & Loaves

#### Soup

Minestrone Soup (G, V)
Italian vegetable soup with beans, onions, celery, carrots,
stock, and tomatoes, often served with pasta





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#### **Main Courses**

Herb-Stuffed Chicken Thigh with Thyme Jus (G) Sundried tomato, feta cheese, garlic and parsley stuffing

Pan-Seared Cod Fish with Roasted Tomatoes and Garlic Dill-marinated fish with roasted cherry tomatoes

Traditional Chicken Biryani (G, N) Served with raita and mixed pickle

Creamy Polenta with Blue Cheese (G)
Polenta cooked with butter and cream

Mexican Rice Pilaf (V)
Basmati rice cooked with bell peppers and raisins

Dal Tadka (V)
Red lentils cooked with onion and tomato masala

#### **Under The Lamp**

Vegetable Samosa with Mint Chutney (G)
Assorted Paratha (G)

#### **Carving Lamp**

Roasted Whole Turkey
Served with veal bacon jus, cranberry sauce, Brussels sprouts
and maple-glazed carrots

### **Live Counter**

Fresh Handmade Pizza and Pasta

#### Desserts

Vanilla Yule Log (G, N) Red Velvet Cake

Spiced Crème Brûlée

Plum Cake (A, G, N)

Christmas Pudding with Vanilla Sauce (A, G, N)

Mince Pie (G, N)

Black Forest Cake (G)

Panettone (G, N, A)

Chocolate Yule Log (G, N)

Christmas Cookies (G, N)

Berry Cheesecake (G, N)

Chocolate Fountain with Condiments

Fresh Fruits (V)



