

Le Vendome Christmas Eve Buffet

From the salad bar

Romaine lettuce Caesar prepared to order
Baby Spinach, Oak leaf lettuce, Baby gem Lettuce
Rocket leaf lettuce, Asian mixed leaf lettuce, fresh Radicchio lettuce
Caesar dressing, lemon vinaigrette, balsamic vinaigrette, Mary Rose dressing
Cherry tomatoes, fresh cucumber, bell pepper, white onion, carrot stripes
Quail eggs, black olives, green olives, sun dried tomatoes, peas
Pine nuts, peanuts, cashew nuts
"Emirates Palace" mixed leaf salad in the shaker glass ready to go

Compound salad

Shrimp cocktail with mango pearl and Mary Rose sauce
Kale, quinoa and black beans salad with feta cheese and herb vinaigrette
Grilled chicken and avocado salad with and tomato salsa

From the Hor'sD Oeuvre section

Individual mini Dishes
Sliced Smoked Turkey Breast with cranberries jam
Individual duck rillettes served with fig chutney and bread chips
Sliced roast beef fillet with mustard mayonnaise, sharp cress
Espelette marinated foie gras, brioche and 24 carat gold chocolate
Coriander and lemon marinated scallop tartar topped with caviar
Tomato and Bocconcini skewer with basil cress and homemade pesto

Charcuterie and cured fish

Curried beetroot smoked salmon
Ginger and lemon grass smoked salmon
Cecina De Leon, Bresaola, Beef Salami
Assorted smoked fish
Chicken liver mousse
Turkey terrine with figs and pistachio
Turkey Pastrami, Lamb Chorizo
Chicken Galantine, Duck Pâté
Air dried beef

Cold Seafood counter

Lemon grass poached Canadian Lobster
Garlic and coriander marinated King Prawns,
Rope Mussel cooked in white wine with garlic and parsley
Alaskan king crab leg with Mimosa dressing and spring onions
Cajun spiced Omani Lobster tails
Steamed local Blue crab
Freshly chucked fin de Claire, Loch Fyne and Donegal Oysters
Horseradish mayonnaise, Mary rose sauce, Wasabi mayonnaise,
Capers, Pearl onions, lemon wedges, shallot vinegar

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Sushi and sashimi on ice

Selection of Maki and California rolls, Selection of sashimi served with:
Wasabi mayonnaise, Chili mayonnaise, pickled gherkins, pickled ginger, wasabi, soy sauce

Homemade antipasti

Grilled Aubergine, stuffed peppers, marinated bell peppers, grilled button mushrooms
Tuna stuffed Pepadew peppers, grilled Zucchini, marinated artichokes, sweet and sour pearl
onions

Artisan cheese board

Selection of blue, goats, cows and sheep's milk cheeses from France
Tête de Moine

Condiments

Truffle infused honey, chili spiced honey, quince jelly, apricot jam, blueberry jam
Pine nuts, hazel nuts, cashew nuts, peanuts, walnuts, almonds

Arabic Cold Mezzeh

Fatoush Salad, Arabic crispy bread, pomegranate dressing
Selection of Arabic cheeses and labneh balls
Hummus, Baba Ganoush, Turkish vine leaves, Labneh, Olive salad
Muhamarah, Potato hara, Tabouleh, Mujadarah

Soup

Roasted chestnut and thyme cream soup
OR
Double boiled duck consommé with root vegetables

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Hot Buffet counter

Grilled US Beef filet steaks with peppercorn cream sauce
Seafood thermidor with Lobster, scallop, clams, crabmeat and Hammour
Duet of Pheasant, pan seared breast and confit legs served with winter spiced orange jus
Tandoori spiced Salmon steak,
Grilled Lamb cutlets with black olive tapenade
Veal Tartiflette
Pan seared Sea Bream on tomato ragout
Arabic Meat Mixed Grill

Carving

Christmas turkey with traditional trimmings
Bread-sauce, cranberry jam, turkey jus, Brussels sprouts, red cabbage, honey glazed root vegetables and chestnuts

Hot live cooking

Pan fried scallops served with chili butter

Side Dishes

Crushed potatoes with parsley, fresh lemon juice and olive oil
Sautéed mixed vegetables, German potato dumplings, Steamed brown rice

Dessert buffet

Christmas log cake, Chocolate Palace cake, Mandarin Pannacotta
Spicy pear cream Brulée, Ginger bread tiramisu, Mango and coconut dacquoise
Honey walnut caramel tart, Exotic fruit tart, Chestnut "Mont Blanc"
Fudge brownie, Cheese cake with fresh blueberry, Christmas cup cake
Festive cone, Christmas lollipop
Cinnamon and chocolate mousse

Christmas corner

Chocolate truffle, Assorted macaroon, Assorted Christmas cookies
Mince pie, Panetonne, Stollen, Selection of candies

Hot dessert

Christmas pudding with ginger cream Anglaise
Apple and cinnamon Clafoutis

Chocolate fountain

Raspberry chocolate
Marshmallows, fresh strawberry, ginger bread financier, and mandarin madeleine

AED 450* including soft drinks

AED 600* including grapes selection

AED 700* including one bottle of bubbles per couple

**All prices are in AED and subject to 10% service charge, 6% tourism fee and 4% municipality fee*