



# THE SPANIEL

BRASSERIE & BAR



December 25th

## CHRISTMAS DAY

AED349/person



### STARTERS

(To Share)

Mushroom Truffle Cappuccino Parmesan & Porcini Powder (D,C)  
Beef Tartare, Sourdough, Horseradish Cream Yolk Jam (G,E,SD,M,S,F)  
Smoked Salmon, Devilled Egg, Melba Toast (S,E,D,M,SD)  
Bitter Leaf Stilton Salad, Hatta Honey Candied Walnut (SD,M,N,D)

### MAINS

(Choice of)

Roast Turkey with Trimmings, Beef in Blanket, Cranberry Sauce,  
Turkey Stuffing (D,G,N,SD,M,E)   
Roast Beef, with Trimmings, Beef in Blanket, Horseradish Sauce  
(G,D,E,SD,D)  
Butternut Squash Wellington, Hatta Honey Glazed Carrots  
& Veggie Gravy (G,S,C,SD,E)  
12hr Slow-Cooked Lamb Shank, Roast Purée, Chimichurri Sauce (D,SD)  
The Spaniel Fish & Chips, Peas & Mint Puree, Caviar, Tartare Sauce  
(D,F,E,G,M,S,SD)  
All the Roasts are Served with Brussels Sprouts, Red Cabbage,  
Carrot and Swede Mashed, Roast Potato, Yorkshire Pudding

### SWEET ENDING

(To Share)



Yule Log Roll (G,E,D)  
Strawberry Choux (G,D,E)  
Christmas Pudding (G,D,N,AL,E)  
Mince Pie Tart (G,N,D)  
British Cheese, Fig Compote, Hobnobs (D,G,SD,C)

Beverage package options available upon request

Gluten (G) Dairy (D) Egg (E) Celery (C) Crustacean (CR) Mollusc (MO) Mustard (M) Tree Nut (N)  
Peanut (P) Lupin (L) Soya (S) Sulphur Dioxide (SD) Fish (F) Sesame (SE) Vegetarian (V) Alcohol  
(AL) All prices are inclusive of 5% VAT, 7% municipality fee & 10% service charge