

Holiday Menu



Fait Maison
CUISINE

Canapés

Salmon Mousse Macaroons
Foie Gras, Gingerbread and Mango Pops
Mini Yorkshire Puddings with Roast Beef and Mustard Crème Fraîche
Cheese Mousse Vol-au-vent & Asparagus Tip
Shimmering Cranberry Brie Bites with Mint
Mini Tomato Tarte Tatin with Goat Cheese Crème
Berry & Stilton Canapés

Starters

Parmesan, Feta and Provençal Herbs Filo Parcels with Black Olive Tapenade
Marinated Salmon Tartare with Avocado Cream and Touch of Sour Cream
Feta & Lime or Sausage & Cranberry Filo Holiday Parcels
Raw Oysters served with Bread, Butter, Vinegar and Chopped Shallots
Prawn Cocktail
Chicken and Date Terrine
Vegetable Gâteaux

Soup

Roasted Pumpkin and Sage Soup

Salads

Apple, Walnut, Cranberry and Feta Salad on Baby Spinach
Roquefort and Endive Salad
Arugula Salad with Pomegranate Kernels, Pear, Feta Cheese and Pine Nuts



Mains

Whole Roasted Turkey with Country Gravy
Salmon En Croute
Pepper Crusted Roast Beef Joint
Sea Bass Baked in Rock Salt
Vegetarian Nut Loaf with Cranberry Sauce
Lemon Cappelini with Seaweed Caviar (V)
Creamy Chestnut Tagliatelle with Porcini Mushroom Sauce (V)

Side Dishes

Mushroom Bread Stuffing
Homemade Cranberry Sauce
Roasted Potatoes with Rosemary
Creamy Mashed Potatoes
Candied Sweet Potatoes with Marshmallows
Creamed Corn
Glazed Carrots
French Green Beans with Mushrooms & Virgin Olive Oil
Roasted Brussels Sprouts with Almond Flakes and Balsamic Vinegar
Roasted Pumpkin with Cremini Mushrooms and Pecan Pesto
Cranberry, Apple and Pecan Wild Rice Pilaf
Yorkshire Pudding and Gravy

Desserts

Wreath Shaped Berry Pavlova
Pecan Pie
Buche De Noel (available in Chocolate, Chestnut, and Strawberry Flavors)
Christmas Profiteroles
Christmas Tree Cupcakes (Vanilla or Chocolate)
Mini Chocolate Cake Parcels
Salted Caramel Cheesecake with Chocolate Cookie Base
Mont Blanc
Pecan Snowball Cookies
Spiced Apple Mince Pies
Traditional Mixed Berries Trifle



SET MENUS

MENU A

Turkey and its 5 Accompaniments

Whole Roasted Turkey with Country Gravy

Mushroom Bread Stuffing

Homemade Cranberry Sauce

Roasted Potatoes with Rosemary

Honey Glazed Carrots

Roasted Pumpkin with Cremini Mushrooms and Pecan Peso

AED 750 for 10-12 pax



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Menu B

Salads

Roquefort, Endives and Walnuts Salad
Arugula Salad with Pomegranate Kernels, Pear, Feta Cheese and Pine Nuts

MAINS

Sea Bass Baked in Rock Salt
Pepper Crusted Roast Beef

Side Dishes

Mushroom Bread Stuffing
Homemade Cranberry Sauce
Roasted Potatoes with Rosemary
Honey Glazed Carrots
Roasted Pumpkin with Cremini Mushrooms and Pecan Peso

Desserts

Christmas Profiteroles

AED 170 / guest



Menu C

Salads

Roquefort, Endives and Walnuts Salad
Arugula Salad with Pomegranate Kernels, Pear, Feta Cheese and Pine Nuts

MAINS

Sea Bass Baked in Rock Salt
Pepper Crusted Roast Beef
Lemon Cappelini with Seaweed Caviar

Side Dishes

Creamy Mashed Potatoes
Candied Sweet Potatoes with Marshmallows
Cranberry, Apple and Pecan Wild Rice Pilaf

Desserts

Christmas Profiteroles
Traditional Mixed Berries Trifle
Bûche de Noël Log Cake (available in Chocolate, Chestnut and Strawberry Flavors)

AED 255 / guest



MENU D

STARTERS

Parmesan Feta and Provençal Herbs Filo Parcels with Olive Tapenade
Prawn Cocktail
Chicken Roulade and Date Terrine

SALADS

Apple, Walnut, Cranberry and Feta Salad on Baby Spinach
Arugula Salad with Pomegranate Kernels, Pear, Feta Cheese and Pine Nuts

SOUPS

Roasted Pumpkin and Sage Soup

MAINS

Salmon en Croûte in Puff Pastry Crust
Pepper Crusted Roast Beef Joint
Creamy Chestnut Tagliatelle with Porcini Mushroom Sauce (V)

SIDE DISHES

French Green Beans with Mushrooms in Virgin Olive Oil
Roasted Brussels Sprouts with Almond Flakes and Balsamic Vinegar
Yorkshire Pudding and Gravy

DESSERTS

Wreath Shaped Berry Pavlova
Bûche de Noël Log Cake (available in Chocolate, Chestnut and Strawberry Flavors)
Mince Pies

AED330 / guest



CHRISTMAS SPECIALS

OYSTERS PLATTERS*

50 pieces "Fines de Clair Geay" No 2 (Origin France), AED650

50 pieces "Fines de Clair Geay" No 3 (Origin France), AED550

50 pieces "Fines de Clair Geay" No 4 (Origin France), AED350

CHRISTMAS CANAPES PACKAGE: AED55 / guest

Salmon Mousse Macaroons

Foie Gras Gingerbread and Mango Pops

Mini Yorkshire Pudding with Roast Beef and Mustard Crème Fraîche

Shimmering Cranberry Brie Bites with Mint

Buche de Noel Chocolate: AED 330

* Requires 4 days advance notice

SERVICE & TRANSPORT NOT INCLUDED



HAPPY HOLIDAYS



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