JUMEIRAH
CARLTON TOWER

Festive Feast Buffet

Friday 25 December 2026

FIRST SEATING | 12:00 – 14:00
SECOND SEATING | 15:30 – 17:30

£155 PER PERSON

Bread Selection

Selection of breads, grissini & crackers

Sea salt & seaweed butter / Cranberry butter / Truffle butter

Truffle & chestnut velouté

Seafood Bar

Seasonal oysters – Shallot vinegar / Lemon / Tabasco

Mediterranean prawns

Cured salmon – Beetroot & pomegranate / Lemongrass & lime / Dill & mustard

Blue lobster cocktail

Yellowfin tuna belly tartare, avocado & yuzu

Live Sushi & Sashimi Station

Tuna / Salmon / Sea bass

California rolls / Maki / Nigiri

Pickled pink ginger / Wasabi / Soy sauce

Salad Bar

Caesar salad

Burrata, beetroot, black fig & pomegranate

Thai seafood salad, glass noodles & Thai basil

Roasted cauliflower, sweet potato, chestnuts & Jerusalem artichoke

A discretionary service charge of 15% will be added to your bill.

The allergen information on the menu is a guide only. If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs. Be advised that food prepared here may contain or may have come into contact with allergens.

Middle Eastern

Salt-baked beetroot hummus with sumac

Mountable roasted baby aubergine & Kalamata olives

Selection of pickled & marinated olives

Pomegranate lamb shank with nut couscous

Harra baby sea bass, cherry tomatoes & parsley

Slow-cooked dolma with pine nuts

Arabic breads – Pitta bread & za'atar manakish

Asian

Golden baby chicken biryani with golden nuts & eggs

Lamb kofta, quail's egg & makhani sauce

Tandoori chicken / Salmon

Tandoori vegetables with yoghurt & mint dressing

Mango chutney / Mixed vegetable achari / Fruit raita / Poppadoms

Halal Charcuterie & Smoked Meats

Salami / Coppa / Pastrami / Smoked turkey / Duck

Truffle mustard / Chestnut honey / Piccalilli

Pâté en Croûte

Winter game meats, dried fruits & nuts – Fruit compote & chutney

Festive Live Carving Station

Norfolk Bronze Turkey / Beef Rib / Sirloin

Roasted Norfolk Bronze turkey with chestnut & sage stuffing, cranberry sauce & jus

Dry-aged beef rib & sirloin

Honey-roasted winter vegetables

Roast potatoes with rosemary & sea salt

BBQ Grill & Tandoori

Lamb cutlets / Mini fillet steaks

Pan-Asian

Bao buns with hoisin & Peking duck

Chicken dim sum with sweet chilli & Thai basil

Chicken toast with black & golden sesame seeds

Crispy prawn tempura with hot garlic sauce

Hong Kong wok-fried rice

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Italian

Truffle & wild mushroom gnocchi, served from a Parmesan wheel

Salmon with seafood, smoked tomato & fregola

Smoked chicken with pink sauce & ricotta

Pizzetta with tomato & basil

Cheese Bar

Somerset Brie / Gold Cross goat's cheese / Feta / Isle of Mull Cheddar / Stichelton cheese

Yorkshire chutney / Black fig compote / Quince / Grapes / Confit fruits / Honeycomb

Cheese biscuits & fruit bread

Festive Dessert Station

Stollen bites

The Nutcracker – Mini bûche de Noël with 70% Valrhona chocolate & hazelnut

Winter Wonderland – Black Forest gâteau with Amarena cherries

Snow Queen – White chocolate, coconut & rum snowballs

Christmas Star – After Eight peppermint cakes

Sugar Plum Fairy – Spiced plum & amaretto cheesecake with brown butter biscuit

The Snowflake – Cranberry & orange mini trifles

Christmas Presents – Speculoos, apple & cinnamon cakes

White Forest – Christmas pudding gâteau with whipped spiced orange ganache

Rudolph the Reindeer – Mince pie crumble tarts with gingerbread Chantilly

Christmas Macaron Tower

Pistachio & orange / Cranberry & white chocolate / Dark chocolate & cherry / Spiced apple crumble macarons

Hot Desserts

Panettone bread & butter pudding with spiced orange crème anglaise

Pecan nut & maple sticky toffee pudding with whipped salted date caramel

Traditional Christmas pudding with brandy butter & rum custard

Chocolates & Sweet Station

Hazelnut Ferrero Rochers

Chocolate mendiants with candied fruits & nuts

Salted caramel feuilletine truffles

Almond & lemon ricciarelli

Sicilian pistachio, white chocolate & rose sablés

Gingerbread & orange salted caramel cookie sandwiches

Cranberry & almond Linzer stars

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