



FESTIVE SEASON

SAPHARI

SAMPLE MENU

FESTIVE MENU AVAILABLE AVAILABLE NOVEMBER 20TH – JANUARY 1ST

GLOBAL BUFFET
FAVOURITES
STILL AVAILABLE
ALONGSIDE OUR
FESTIVE SPECIALS!

START OFF YOUR JOURNEY

CREAMY PUMPKIN &
COCONUT SOUP **VG**

THAI SALAD **VG**

BEETROOT & FETA SALAD **V**

SALT & PEPPER PRAWNS

KOREAN POTATO SALAD **VG**

BATTERED CHICKEN NUGGETS

SPINACH PAKORA **VG**

CHILLI CHEESE NUGGETS **V**

CHEESE JALAPENOS **V**

FISH PAKORA

SUSHI

CRAB CLAWS

MINI VEGETABLE CUTLET **V**

MASALA CHILLI CHIPS **VG**

BBQ PORK RIBS

LEMON CHICKEN

SALT & PEPPER PRAWNS

KOREAN BBQ CHICKEN

TERIYAKI CHICKEN

CONTINUE THE EXPEDITION

TRADITIONAL CHRISTMAS
DINNER WITH TRIMMINGS

CHICKEN BIRYANI

PANEER TIKKA MASALA **V**

RAILWAY LAMB CURRY

RARA GOSHT

MALABAR CHICKEN CURRY

KADI PAKORA **V**

KERALA BEEF STEW

PILLAU RICE **V**

LAMB TAGINE

LIVE BBQ & GRILL

CHEFS SIGNATURE SPECIAL
MARINATED:

LAMB CHOPS

STEAK

CHICKEN BREAST

FISH

ASSORTED PIZZA

CARIBBEAN FISH CURRY

MEDITERRANEAN BAKED FISH

STIR FRY CHICKEN IN BLACK
PEPPER SAUCE

HONEY GLAZED PORK

THAI RED CURRY WITH CHICKEN
AND VEGETABLES

MIX SEAFOOD CHILLI
GARLIC SAUCE

PENANG SEAFOOD CURRY

COMPLETE YOUR VOYAGE WITH OUR SWEET DELIGHTS

CRÈME BRÛLÉE

TIRAMISU

BANOFFEE PUDDING

HOMEMADE BROWNIES

CUPCAKES

MINCE PIES

ICE CREAM & JELLY

MIXED BERRY CHEESECAKE

APPLE CRUMBLE

CHOCOLATE YULE LOG

FRESH PANCAKES

RUM CAKE

MARSHMALLOWS &
CHOCOLATE FOUNTAIN

CHRISTMAS PUDDING

CARROT CAKE

STOLLEN CAKE

Please inform a manager if you have any special dietary requirements. Menu items may vary due to seasonal availability. Menu available Friday & Saturday dinner. Weekday dinner menu varies, please call the restaurant for weekday menu enquiries.seasonal availability.

V Vegetarian **VG** Vegan

CHRISTMAS DAY
SAPHARI
SAMPLE MENU



GLOBAL BUFFET
FAVOURITES
STILL AVAILABLE
ALONGSIDE OUR
FESTIVE SPECIALS!

START OFF YOUR
JOURNEY

CHRISTMAS SUSHI
GARLIC & CHILLI KING PRAWNS
MALAI CHICKEN TIKKA
DUCK & ORANGE TERRINE
ROASTED BUTTERNUT
SQUASH & SAGE SOUP **VG**
TANDOORI PRAWNS
CHICKEN RESHMI KABAB

CRANBERRY &
FETA CHEESE SALAD **V**
TURKEY TIKKA
PARSNIP & APPLE SOUP **VG**
TANDOORI PIGS IN BLANKETS
DRAGON CHICKEN
TURKEY & CRANBERRY
SPRING ROLLS

HOT BUFFALO WINGS
PANEER FINGERS **V**
CRISPY CRANBERRY
& BRIE BITES **V**
KOREAN GOCHUJANG
CHICKEN BITES
POTLI SAMOSA **VG**

CONTINUE THE
EXPEDITION

BEEF STRIPS IN CREAMY BLACK
PEPPER CORN SAUCE
GARLIC CHICKEN & CHORIZO
BUTTERNUT SQUASH
& SAGE RISOTTO **V**
SALMON EN CROÛTE
LAL MANS
LAMB BIRYANI
TOFU IN CHILLI GARLIC SAUCE **V**
LIVE BBQ & GRILL
MALAI KOFTA CURRY **V**

CHICKEN CHETTINAD
KADAI PANEER **V**
KERALA FISH CURRY
CHICKEN KADAI
CHICKEN TIKKA MASALA
CRISPY CHILLI BEEF
SINGAPORE FRIED RICE **VG**
CHICKEN SAAG
STIR FRY CHICKEN IN GINGER
SCALLION SAUCE

GREEN THAI CHICKEN CURRY
SZECHUAN PRAWNS
**SELECTION OF SUCCULENT
SLOW COOKED MEATS**
ROAST TURKEY
TOP SIDE BEEF
ROAST SALMON
ROAST PORK BELLY

Complete with festive trimmings
including freshly steamed & roasted
vegetables, roasties, pigs in blankets,
dauphinoise potatoes, Yorkshires,
stuffing, honey glazed parsnips,
cauliflower cheese gratin
and rich gravy.

COMPLETE YOUR VOYAGE
WITH OUR SWEET DELIGHTS

CHRISTMAS TRIFLE
HOMEMADE RUM &
RAISIN CAKE
CHOCOLATE & STRAWBERRY TART
SAPHARI'S SIGNATURE
COCONUT & ORANGE PUDDING
GOURMET CHOCOLATE DIPPED
STRAWBERRIES

APPLE CRUMBLE
CHRISTMAS TIRAMISU
GULAB JAMUN
BISCOFF VANILLA CHEESECAKE
CHOCOLATE BROWNIE
BAILEY'S CHOCOLATE MOUSSE
CHOCOLATE FUDGE CAKE

STRAWBERRY & CREAM
PROFITEROLES
COINTREAU CARAMEL
CHOCOLATE MOUSSE
LEMON MERINGUE PIE
CHOCOLATE YULE LOG
FRESH PANCAKES WITH
HOT CHOCOLATE

Please let a member of our management team know if you have any food allergies or dietary requirements. Our menu items are subject to change based on seasonal availability.

V Vegetarian **VG** Vegan



FESTIVE DRINKS



SAMPLE MENU

AVAILABLE NOVEMBER 20TH – JANUARY 1ST

COCKTAILS

ADULT CHRISTMAS COOKIE

A rich, chocolatey smooth texture of baileys, brandy, coffee and chocolate syrup.

WINTER RUBY

Gin, berry liqueur, passion fruit syrup, strawberry fraise and tonic. An irresistible mix and rich in flavour, garnished with a rosemary sprig and pomegranate.

NAUGHTY SANTA

Tequila and Passoã, blended to perfection with ice, served with a candy cane

WHITE CHRISTMAS MOJITO

White rum and coconut rum, muddled with fresh lime, mint and sugar. Coconut milk, topped with sparkling soda. Decked with pomegranate and fresh mint. A creamy, coconutty Christmas!

MISTLETOE

Vodka, gin, melon liqueur and cranberry juice, topped with lemonade. Garnished with mistletoe so pucker up. 

WINTER WARMERS

NIGHT BEFORE CHRISTMAS

Baileys and cinnamon hot chocolate.

WINTER WONDERLAND

Kahlua caramel latte.

MOCKTAILS

FESTIVE PUNCH

Cranberry juice, pineapple juice, dash of lemon, ginger ale with a sweet burst of grenadine.

CANDY CANE

Elderflower syrup, strawberry fraise, shaken and topped with lemonade to get that magical festive spirit.

THE SNOWMAN

Caramel and chocolate syrup, vanilla ice cream, milk, cream and a delicious homemade brownie blended together. Complete with chocolate dusting for a lush Christmas treat.

SPARKLES

DOM PERIGNON

MOËT & CHANDON

TAITTINGER BRUT PRESTIGE ROSÉ

CHRISTMAS SHOTS

MINTY XMAS

Minty mix of vodka with sweetness of grenadine.

GRINCH

Absinthe and Pernod, garnished with a cherry.

FROSTED

Tequila, strawberry liqueur, topped with Prosecco.

BOTTOMLESS REFILLS

£4.79 (per person)

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Festive drinks not included in the 2for1 promotion.

