

THE TWELVE COURSES OF CHRISTMAS
Royal by rex resorts

Twelve Drummers Drumming

Galantine of Duck leg basted with Bounty Rum Barbecue Sauce

Eleven Pipers Piping

Smoked Salmon Rose
Pumpernickel bread with Caper Herb Spread

Ten Lords a Leaping

Beef Consommé with Nutmeg Royale

Nine Ladies Dancing

Palate Cleanser

Eight Maids a Milking

Milk Fed Veal Medallion with Pear Puree and Brie

Seven Swans a Swimming

Scallop Florentine Mousse in a Pastry Swan Swimming in a Vanilla Beurre Blanc

Six Geese a Laying

Gratin of Prawns topped with Salmon, Lumpfish and Tobiko Caviars

Five Golden Rings

Clove and Honey Baked Ham with Grilled Pineapple Rings
Sage and Mustard Sauce

Four Calling/Collie Birds

Sage Roasted Turkey Breast on Pecan and Sausage Stuffing
Turkey Gravy deglazed with Cockburn Port

Three French

Christmas Gift

Two Turtle Doves

Chocolate Turtles with a Chocolate and Peppercorn Espresso

One Partridge in a Pear Tree

Poached Pear in Gluhwein

Our 12 Culinary Courses of Christmas Extravagance

Welcome cocktails at 6.30pm by the pool followed by:
Dinner Served at 7.30pm in the Lepicure Restaurant

Entertainment from 6.30pm Poolside followed by Entertainment During Dinner.

Priced at XCD 395.00 US\$ 150.00 Per Person
Children under 12 half price.
Inclusive of 8% Government Tax – Subject to 10% Service Charge