



Festive Feasts

2017



Fairmont

THE NORFOLK



End the year in style with unforgettable experiences in the capital city. The celebrated landmark steeped in history and celebrating 113 years on Christmas Day offers a delightful selection of turkey hampers for the perfect hosting at home, delectable menu options at our iconic restaurants and lots of kids activities for a truly memorable festive season.





Festive Turkey to go

For the ultimate celebrations at home, enjoy traditional turkey with all the trimmings and a range of scrumptious puddings and side dishes. The roast turkey orders available must be placed at least 48 hours prior to preferred collection date.



Christmas Tree Lighting

Start the festive season with a traditional tree lighting ceremony at the hotel's beautiful tropical gardens. The ceremony will also feature the lighting of the Gingerbread village with captivating traditional Christmas scenes made entirely out of favorite candies and treats. This captivating work of art will be showcased in our hotel lobby all through December.



Christmas Eve Dinner

Enjoy a special 3 course menu at the award winning Tatu steakhouse. Our festive menu will feature cuts of prime beef and our chef's special holiday favorites such as the Norfolk roasted turkey with cranberry and chestnut stuffing.

Timing: 6:30pm - 10:00pm



Christmas Day Menu

Mark the most special day of the festive season with the Norfolk Traditional Floating Brunch served across 3 restaurants – The Lord Delamere Terrace, Tatu and Tatu patio restaurants. The festive themed delectable brunch features live fiery grill stations with turkey, tender beef, crusted lamb chops and free range chicken, buffet and Indian cuisine stations and a tantalizing selection of salads and desserts. The kids' festive corner will include fun activities such as cookie making and decoration.

Timing: 12:00 pm - 4:00 pm



New Year's Eve Dinner

Indulge in a scrumptious 3 course dinner at Tatu Restaurant prepared by our experts with a selection of perfectly prepared chicken breast sous vide stuffed with prunes, crispy red snapper and cannelloni di casa with spinach and the finest selection of cheese. The desserts bursting with flavours will bring an end to an exquisite culinary journey.

Timing: 6:30pm - 10:00pm



New Year's Party

Usher in the New Year at the charming Cin Cin Bar with live entertainment, delectable tapas and an unrivalled selection of cocktails and champagne. Venue Cin Cin Bar



Christmas Eve Dinner

Amuse Bouche

With Compliments of our Chef
Pears and Pomegranate Salad,
Gorgonzola & Champagne Vinaigrette

Starter

Tagliata Di Manzo Con Rucola e Parmigiano
Thinly Sliced Seared Fillet of Dry Aged Black Angus
Rocket, Sun Dried Tomatoes, Truffle Balsamic Glaze,
Parmesan cheese & Bone Marrow

Soup

Roasted Carrot and Fennel Cappuccino
Fennel Grissini, Crispy Prosciutto & Mascarpone Cheese
Foam

Intermezzo

Lemon & Basil Granita
Crystalized Ginger

Main Course

Tatu Roasted Stuffed Turkey
Chestnut Stuffing, Cranberry, Creamed Brussels Sprouts
& Hash-back Potatoes

Or

Beef Wellington
Mushrooms, Parma ham, Glazed Baby Carrots,
Broccolini, Butternut Puree

Or

Gnocchi alla Trapanese (v)
Freshly Home-Made Potato Pasta,
Almonds, Basil, Haricot Verts, Pecorino Cheese, Olive oil,
Red & Yellow Cherry Tomato .

Dessert

Deconstructed Xmas Style Baked Alaska
Flaming Christmas pudding, Berry sauce, Italian
Meringue & vanilla Ice cream



Kshs.6,400 per person



Christmas Day Menu

Cold Sea Food Bar
Scottish Smoked Salmon
Classic Shrimp Marie Rose
Greek Style Marinated Octopus Carpaccio
Mussels Marinated in Dill, Garlic and Olive Oil
Clams poached and flavored with 'Anise'
Butter Poached Slipper Lobster

All accompanied with:

Lemon wedges, Cocktail Dressing, Red and Green
Tabasco, Lemon Mayonnaise, Mignonette Dressing and
Honey-dill Mustard Sauce.

Condiments

Honey, Wholegrain and Dijon Mustards
Spanish Aioli
Kalamata Marinated Olives
Italian Grissini's
Lavash Bread
Pickled Onions
Homemade Tree Tomato Jam

Appetizers

Meze, Tapas & Antipasti Misto
Tabouleh
Lemon and Coriander Hummus
Muhammara
(Roasted Red pepper and walnut puree)
Baba Ghanoush
Carciofi Bruschetta
Roasted Tomato and Garlic Bruschetta
Beetroot Moutabel
Grissini's Wrapped with Prosciutto
(Honey and Mustard Dip)
Balsamic Glazed Roasted Baby Vegetables
Labneh
(Marinated with herbs and spices)
Piccalilli

Live slicing of...

Parma Ham Prosciutto
Schiaccita Picante
Coppa Di Parma
Mortadella
Salami Milano
Sopressata
Chicken Mortadella
Selection of Mature and Soft Cheese
(Served with Assorted Grapes & Crackers)



Kshs.6,500 per person



Salads

Selection of regular and organic greens, freshly hand-picked leaves from our organic Farm in Maasai Mara and Dressings to choose from...

Live Caesar Salad Station

With Anchovies, Matured Parmesan cheese and Garlic Croutons
Zataar Eggplant and Chickpeas salad

The real Greek Salad,

Feta Cheese, Red onions, Cucumber, Plum Tomato, Oregano, Red wine Vinegar & Capsicum

Italian Capresse Salad

Beef Tomato, Buffalo Mozzarella & Basil

Shaved Fennel and Apple Salad

With crumbled Blue Cheese & Apple Vinaigrette

German Potato Salad

With Roasted Bratwurst Sausage and Poppy Seed Dressing

Balinese Beef salad

With onions, Lemon Grass, Ginger, Tomato, mint, cucumber, Sprout & lettuce

Chicken Tikka Chaat

Tandoor-roasted Chicken, Tomatoes and Onions

Barley and Jowar Salad

Pomegranate seeds and Spicy Hung Curd Dressing.
Traditional Kachumbari
Marinated Prawn, Mango and Red Chili Salad

Vinaigrette & Dressing:

Sardelle, Apple Vinaigrette, Onion Vinaigrette, Nam Jim Dressing, Blue Cheese Dressing and Mimosa Vinaigrette

Condiments

Zataar, Croutons, Black & White Sesame Seeds, Selection of nuts and Seeds

Soup

Tom Yum Talay

Thai Coconut seafood soup
With spring onions, Sprouts, Bamboo shoots, Lemon Grass & Rice Noodles.
Or

Roasted Cauliflower Soup

With Marcona Almonds and Piquillo Pepper Relish

Bread Station

Rosemary and black olive focaccia, onion and coriander rolls, white and brown rolls, bulkel bread, herbs lavas', Panettone bread, grissini bread sticks, walnuts and sultanas' bread.



From The Charcoal Grill

Grilled Beef Steaks served With Yorkshire Pudding.
Lemon and Thyme Marinated Chicken Joints
Moroccan Spiced Molo Lamb chops
Mozambican Peri Peri Prawns

Sauces

Onion gravy, Mint Jus, Herb Gravy, Yogurt Sauce, Lemon Butter, Oil, Lemon.
Selection of flavored mustards

Traditional European Christmas Carving Corner

Whole Roasted Stuffed Turkey
Smoked Honey & Mustard Glazed Ham
Roasted Suckling Pig

Garnishes

Cumin Cabbage
Cauliflower Gratin
(Cauliflower, White Sauce, Cheese)
Pork Sausage Rolls
(Wrapped with bacon)
Maple Glazed Carrots
Brussels sprouts

Sauces

Cranberry Sauce , Giblet Gravy and Jus.

Buffet Dishes

Oven Baked Tilapia
Fresh Bean Cassoulet, Sauce Vierge
Chicken Dhania
Garlic Crushed Potatoes
Spinach and Ricotta Cannelloni
With Earthy Tomato Sauce, Mozzarella Cheese & Pesto
Steamed Seasonal Vegetables
Roasted Baby Potatoes
Braised Sweet Potato

Indian Station

Selection of Kebabs from our Tandoor Oven
Biryani Rice
Raita
Mango Chutney
Lime Pickle
Assorted Breads –Naan -Mint Paratha –Papadum

Dessert

Artisan Dessert Display New Year 2017

Croquen bounce
Chocolate Eclairs, Strawberry meringues,
Milk chocolate financier, passion Fruit Panna cotta
Lemon meringue pie, Cream Brulee Tarts
Minted Mango shooters,. White chocolate shooters
Dark chocolate fudge, Baked strawberry cheese cake
Assorted yule logs [Three types
Traditional Tiramisu, Fruit tartlets
Assorted of cookies, candies marshmallows and mince pies

Flambe Of Tropical Fruits

Bananas, Pineapples, Pears, Strawberries
Viceroy brandy, Vanilla cream Chantilly
Cinnamon powder, Nuts, Ginger powder

Hot Desserts

Christmas pudding with brandy custard sauce

Ice Cream And Sande Stations [Active]

Vanilla, Chocolate, Caramel salted, Strawberry and Mango ice creams Cookies, Meringues, Puff slices roasted nuts, fresh strawberries, grapes, pawpaw,



New Year's Eve Dinner



Amuse Bouche

Spanish Buttered Shrimps
Smoked Paprika, Olives, Cherry Tomato, Parsley, Olive oil & Dill Butter

1st Appetizer

Salmon Ceviche,
Avocado, Horseradish Mayo, Lavash, Olive Oil & Sea Salt

2nd Appetizer

Mint, Potato & Pea Soup
Crispy Leeks, Apple Panacotta & Lavender Jelly

Main Course

Prune Stuffed Chicken Breast
Roquefort Cheese Cream Sauce, Butternut Terrine & Grilled Asparagus

Or

Sous Vide Beef Fillet

Broccoli Puree, Roasted Pepper Coulis, Wild mushroom sauce & Potatoes Croquette

Or

Grilled Vegetable Lasagna (v)

Tomato coulis, Pesto, Parmesan cheese and Leafy Salad

Dessert

Chocolate & Basil Fondant
Cinnamon Dust, Vanilla Ice-cream, Raspberry Compote & Basil Syrup

Kshs.6,700 per person



KENYANS & RESIDENTS ACCOMMODATION RATES

(22 December 2017 - 2 January 2018)

SINGLE ROOM STARTING FROM
KSHS.

13,920

DOUBLE ROOM STARTING FROM
KSHS.

15,856

Terms & Conditions

- All rates are bed & breakfast, inclusive of 28% taxes and service charge.
- Kenyan ID or proof of residency to be shown upon check in
- Cannot be combined with any other offer or discount
- Guarantee is required to secure the booking
- Cancellation policy: 48 hours before arrival to avoid attracting penalties, after that, full stay charges equivalent will be applied





Fairmont

THE NORFOLK

For reservations contact

Accommodation

Phone: +254 20 226 5555

E-mail: kenya.reservations@fairmont.com

Dining

Phone: + 254 20 226 5000

Email: Josephine.Kaburu@Fairmont.com