

FORTNUM & MASON

EST 1707

For immediate release: November 2016

FORTNUM & MASON MAKES CHRISTMAS MERRIER

Bringing People Together this Christmas with Feasting, Festive Decorations, Hampers, Gifts and Scrumptious Treats

To celebrate their third Christmas in Dubai, Fortnum & Mason Dubai is spreading festive cheer with a unique feasting menu in its Tea Salon & Parlour - featuring delicious treats, personalised gifts, decorations and signature hampers.

Hampers

Filled with the very best in food and drink, Fortnum's hampers are packed with everything required for a truly Fortnum's Christmas - from exquisite sweet treats to savoury delights.

Personalised Gifts

Gift giving is entrenched as one of the special rituals of Christmas and this year you can surprise loved ones with personalised Santa sacks, designed to make the job of delivering presents so much easier. The Fortnum's Santa sacks are beautifully decorated with your name, so that you can be ready on Christmas Eve, whilst this special touch ensures this festive keepsake can be cherished forever.

Advent Calendars

The best way to mark the festive countdown, Fortnum's range of Advent Calendars are not just for chocolate lovers – behind each of our new Tea advent calendar's decorative doors lies a wonderful selection of rare teas sourced from India and the Far East – perfect for making every December morning merrier.

Christmas Feast

With stunning views of the Burj Khalifa and just a stone's throw from Dubai Mall, Fortnum & Mason's Tea Salon and Restaurant are perfectly positioned to provide you with a welcome respite from your busy Christmas shopping. Celebrate with your family and friends at Fortnum's with our special Christmas menu, featuring festive classics like salmon gravalax, slow-roasted turkey and Fortnum's famous pudding. The Christmas Menu will be available for lunch and dinner from 1 – 31 December 2016 while festive afternoon tea will also be offered throughout the same period.

Menu

Starters

Mushroom Creamy Soup with Truffle oil

AED 60

Fortnum's Smoked Salmon, Cucumber Ribbons, Basil and Wasabi Crème Fraiche & Soda Bread

AED 70

Main Menu

Turkey Dinner

*Roasted Turkey with Iberico Beef Bacon, Buttery Brussel Sprouts, Roasted Baby Carrots & Potatoes,
Gravy Bread Sauce & Cranberry Sauce*

AED 170

Butternut Squash & Ricotta Ravioli with Parmesan Cream

AED 90

FORTNUM & MASON

EST 1707

Dessert

Classic Fortnum's Christmas Pudding with Vanilla Anglaise Sauce

AED 60

Gingerbread with Winter Berries, Mandarin & Crème Anglaise

AED 50

- Ends -

ABOUT FORTNUM & MASON:

Since its foundation in Piccadilly in 1707 Fortnum & Mason has been at the heart of London life, supplying the very finest goods and services. From the Food Halls at street level to the Diamond Jubilee Tea Salon on the Fourth Floor, it is filled with unique and exceptional food and gifts. Known for its exquisite and impeccable service and surroundings, the Fortnum's experience is one of pleasure, where nothing is too much trouble. In November 2013 Fortnum & Mason opened its second UK store in 308 years at London's St. Pancras International Station, and in March 2014, its first standalone store outside the UK in Dubai. Both stores offer an edit of Fortnum & Mason products, as well as all day dining options. On November 18 2014, Fortnum & Mason opened its first standalone airport store at Heathrow Terminal 5. www.fortnumandmason.com

Fortnum & Mason Dubai

Situated in the heart of Downtown Dubai, Fortnum & Mason offers a selection of the world's finest teas, biscuits and renowned hampers, plus a range of hospitality offerings. The Tea Salon & Ice Cream Parlour welcome guests to enjoy all-day dining with unrivalled views of the world's tallest building, the Burj Khalifa and the Dubai fountains. Fortnum & Mason Dubai is the brand's first stand-alone store outside of the UK in all of its 308 year history.

For further enquiries, please contact:

Tara Mallon (English)

Tel: +971 55 559 7396

Email: tmallon@bellpottinger.com

Karmel Abourah (Arabic)

Tel: +971 4336 112

Email: KAbourah@bellpottinger.com