



Book now!

**Reform Social
and Grill Dubai**

Tel: (+971)4 454 2638

www.reformsocialgrill.ae

Under Dhs299

REFORM
SOCIAL & GRILL

The Great British Brunch

Reform Social and Grill Dubai



Where next?

Head to the ice cream parlour for a cold treat.

The Dubai outpost of this popular London venue is located in The Lakes Dubai, between The Montgomerie and Emirates golf clubs. This British gastro-pub is set within a residential community, but it's a clear hit with people outside the area as well, and has received rave reviews ever since it opened last year. If you're looking for the ultimate in British cuisine, with a slight contemporary touch, it's available here. Not only is this hotspot popular for classics like fish and chips, but it also hosts cinema nights, afternoon tea, and theme nights like posh pub grub, steak and lobster lunch and a fabulous brunch.

Reform Social and Grill Dubai

The spacious venue is split into a restaurant, bar and garden, which makes it a perfect spot for a relaxed lunch or dinner throughout the year. Outdoors, garden furniture with white cushions fill up the space along with bistro-style tables, while indoors, the scene is set with dark wooden high tables, leather bar stools, frame-adorned walls and dim lighting.

Brunch details

The Great British Brunch will give any British expat that nostalgic feeling, with the selection of dishes on offer. The experience commences with the Ploughman's Larder; a selection of tempting appetisers including chicken liver pate, smoked salmon, battered scallops, homemade pickled beetroot, homemade chutney and rosemary crackers, to name a few, all served to the table. Take your pick from mains such as braised beef cheeks with horseradish dumplings, spinach and mushroom Wellington, full English breakfast, fish and chips, slow roast pork belly and Scarborough fair whole roast chicken (for two), among other options. Wait for the dessert stand to roll by, to try butterscotch toffee pudding, strawberry and cream mess and artisanal cheeses. These wonderful offerings are available for both morning and evening brunches.

For kids

A dedicated children's area with games and activities is available outside, along with a kids menu.



Need to know

TIMES

Fridays 12pm-4pm; 6pm-10pm

PRICES

Dhs250 with soft drinks

Dhs350 with selected wine, beer, spirits and punch

Dhs395 for the Prosecco package

Dhs55 for children

“If you're looking for the ultimate in British cuisine, with a slight contemporary touch, it's available here.”

ADVERT

REFORM
SOCIAL & GRILL

Sticky toffee pudding and custard

SERVES 4

INGREDIENTS

- 43g butter
- 70g sugar
- 85g self raising flour
- 1 egg
- 85g dates
- 85ml water
- ½ vanilla pod

FOR THE FUDGE SAUCE

- 70g sugar
- 25g glucose
- 4g butter
- 140ml cream

FOR THE CUSTARD

- 285ml milk
- 28ml single cream
- ½ vanilla pod
- 2 eggs, yolks only
- 15g caster sugar
- 1 tsp corn flour



METHOD

- 1 Preheat oven to 170C.
- 2 Brush 4 (225g) pudding moulds with melted butter and dust with flour and set aside.
- 3 Place dates, vanilla and water in a pan and slowly reduce by half, remove the vanilla pod and stir in bicarbonate of soda.
- 4 Cream together butter and sugar until light and fluffy. Gradually add the eggs, make sure they are mixed well and then the flour. Fold in the date mix and pour into the moulds – about ¾ full. Bake for 25-30 mins and check with a wooden skewer to see if it is clean.
- 5 To make the sauce, dissolve the sugar in the water and move the visible sugar crystal down the sides of the pan. Place on a medium heat until the mixture begins to boil. Add the glucose and move down any visible sugar on the sides of the pan. Increase the heat. Once the sugar has reached a dark caramel, gently stir in half the cream and butter, leave to cool of the heat for 20 mins and add the rest of the cream. Pass through a fine sieve, chill and store. Bring the milk, cream and vanilla pod to simmering point, slowly over a low heat. Remove the vanilla pod
- 6 Whisk the yolks, sugar and corn flour together in a bowl until well blended. Pour the hot milk and cream on to the eggs and sugar, whisking all the time with a balloon whisk. Return to the pan, and over a low heat gently stir with a wooden spatula until thickened. Pour the custard into a container and cover the top with cling film to prevent skin forming.
- 7 Serve the puddings with the toffee sauce drizzled over, and custard on top.