

December 24 & 25 6 pm – 7:30 pm or 8 pm – 9:30 pm Reservations required

Cold Selections

Selection of Artisan Breads with Creamery Butter

Court Bouillon Poached Prawns
Snap & Eat Crab Legs
Candied Salmon Bites
Chilled Mussels & Clams
Accompanying Savoury Sauces

Meat & Cheese

Selection of Cured & Smoked European Meats Assorted Local Cheeses Accompanying Sweet & Savoury Condiments

Salads

Winter Greens with Pecan, Cranberry & Assorted Dressings Classic Caesar Salad Maple Roasted Squash Salad with Dried Fruits, Herbs, Parmesan Ribbons & Grainy Mustard Vinaigrette



^{*}Tax & gratuity not included. 18% gratuity will be applied for parties of 8 or more.



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Main Selections

Mains

Bourbon Barrel Smoked Tom Turkey with Dried Fruit & Herb Stuffing,
Cranberry Sauce & Giblet Gravy
Butternut Squash Ravioli with Candied Yams &
Saffron Cream Sauce
Roasted Garlic & Parmesan Whipped Potatoes
Medley of Steamed & Roasted Vegetables

Dinner Carving

Marinated Beef Striploin & Peppercorn Jus Grainy Mustard & Horseradish

Tiny Tim's Dessert Table

Assorted Holiday Cakes, Tortes, Gingerbread Men, Short Bread, German Stollen & Fresh Fruits

Includes complimentary Mogiana coffee or tea

\$80* Adult, **\$50*** Seniors (65+), **\$30*** Children (ages 5-12)



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