



Christmas Dinner

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

\$80/Adult

\$30/Children (ages 5-12)

Includes complimentary Mogiana coffee or tea



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