



CHRISTMAS MENU

STARTER

FRESH DINNER ROLLS // WHIPPED BUTTER

APPETIZER – CHOOSE ONE

RED PEPPER & SWEET POTATO BISQUE // COCONUT CRÈME FRAICHE

OR

COUNTRY GARDEN SALAD - FRESH GREENS // ROASTED BEETS // TOMATOES // CUCUMBER // PUMPKIN SEEDS // CRANBERRIES TOPPED // HOUSE-MADE BLUEBERRY BALSAMIC DRESSING

MAIN COURSES – CHOOSE ONE

SAVOURY STUFFED CHICKEN BREAST // CREAMY POTATOES // MAPLE GLAZED CARROTS // BUTTERED PEAS // PAN GRAVY // PARTRIDGEBERRY CHUTNEY

OR

STUFFED PORK LOIN // MT SCIO DRESSING // APPLES & CRANBERRIES // POTATOES // MAPLE GLAZED CARROTS // BUTTERED PEAS // PAN GRAVY // RHUBARB RELISH

OR

SIRLOIN BEEF // YORKSHIRE PUDDING // CREAMY MASHED POTATOES // MAPLE GLAZED CARROTS // BUTTERED PEAS // PAN GRAVY // CREAMY HORSERADISH

OR

STUFFED PORTOBELLO MUSHROOM // GARDEN VEGETABLE RICE PILAF // MAPLE GLAZED // BUTTERED PEAS

DESSERT – CHOOSE ONE

CHEESECAKE // NEWFOUNDLAND BERRY TOPPING // WHIPPED CREAM

OR

NAN'S GINGERBREAD // SUNSHINE SAUCE // WHIPPED CREAM

**COFFEE & TEA INCLUDED // \$43.99 PLUS + 15% GRATUITY + SALES TAX
MINIMUM NUMBER OF 50 // LESS THAN 50 ADDITIONAL FEES APPLIED**