



Christmas Menu

Salads

Choice of Four

Seasonal Greens

Chard Ancho Chili Vinaigrette

Classic Caesar Salad

House-Made Dressing, Parmigiano-Reggiano, Focaccia Croutons

Roasted Squash & Spinach Salad

Bacon, Toasted Pecans, Maple Vinaigrette

Kale & Brussels Sprouts

Radicchio, Pickled Strawberry, Almonds, Golden Raisin,
Quince Cider Vinaigrette

Wild Rice & Roasted Squash Salad

Duck Confit, Toasted Hazelnuts, Dried Cranberry, Sage Dressing

Za'atar Roasted Fall Vegetable Salad

Dried Apricot, Mint Yogurt, Sumac Parsley Dressing

Marinated Tomato Salad

Roasted Fennel, Olives, Arugula, Roasted Garlic Basil Vinaigrette



Christmas Menu

Mains

Oven Roasted Turkey

Cranberry Apricot Stuffing with Traditional Pan Gravy, Fresh Sage,
Orange Cranberry Apple Chutney

Choice of One

Herb Marinated Roast Beef

Yorkshire Pudding with Green Peppercorn Au Jus

OR

Pork Tenderloin

Apple Caraway Braised Cabbage, Caramelized Shallot Cream

OR

Moroccan Spiced Cod

Apricot & Pistachio Couscous, Tomato Chutney, Lemon Yogurt Sauce

OR

Honey-Glazed Ham

Bourbon Mustard Demi

OR

Mushroom Mascarpone Ravioli

Foraged Mushroom, Brandy Cream (vegetarian)

OR

Spinach & Ricotta Ravioli

Cherry Tomato, Pepper & Olive Caponata,
Pepper Cream, Bocconcini, Pine Nuts (vegetarian)



Christmas Menu

Vegetables

Roasted Brussels, Parsnip & Cauliflower,
Smoked Bacon, Onions, Parmesan Cheese, Maple Balsamic Butter
OR

Roasted Carrots & Squash
Ginger Sweet Soya Glazed, Pearl Onions, Sesame, Green Onion

Starch

Buttermilk Whipped Potato
Mascarpone, Leek Cream, Parmesan, Olive Oil
OR

Herb Roasted Baby Potato

Desserts

Sticky Toffee Pudding Cake, Pumpkin Pie,
Cheesecakes, Assorted Cakes, Tortes
and Mousse

65 Per Person

Subject to 18% Service Charge, 5% GST

Minimum 30 Person

Customized Menus Available