

Five Course Dinner

Fresh Baked Rolls and Butter

Seafood Cocktail

marinated mixed seafood layered with avocado and salsa
or

British Columbia Smoked Salmon

thinly sliced smoked salmon, served with capers and cream cheese
or

Prosciutto Ham and Two Melons

thinly sliced Italian air cured ham, served with cantaloupe and honeydew melon

Tomato Bisque

made from fresh tomatoes, finished with fresh basil and cream
or

Roasted Corn Chowder

beautifully roasted baby corn finished in a creamy chicken veloute
or

Mixed Baby Lettuce

organically grown, accentuated with a balsamic vinaigrette and served with a cheese straw

Lemon Thyme Granité

or

Champagne Granité

Roast Young Turkey

with a sage and chestnut dressing, old Port gravy, cranberry sauce, whipped potatoes with chives and roasted garlic, maple glazed butternut squash and PEI mix
or

Roast New York Striploin

served with green peppercorn sauce, roast potatoes with rosemary, maple glazed butternut squash and PEI mix

or

Alberta Roast Rack of Pork

with wild mushroom sauce served with maple glazed butternut squash and PEI mix.

Traditional Yule Log

classic European Christmas dessert, made of chocolate and praline butter and cream with a hint of Frangelico liqueur

or

Chocolate Harlequin

layers of white, milk and dark chocolate mousse in a rich chocolate shell, served with blackcurrant coulis

or

Christmas Trifle

traditionally made trifle garnished with fresh fruits

Coffee or Tea