

Four Course Dinner

Fresh Baked Rolls and Butter

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 Salad Plate

a mosaic of celery root, carrot ginger salad, mixed pepper salad
and tomato centred with baby lettuce
or

Mixed Green Salad

served with balsamic vinaigrette and a cheese straw
or

Seafood Cocktail

marinated mixed seafood layered with avocado and salsa

Lemon Thyme Granité

or

Champagne Granite

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