

# Six Course Dinner

(Maximum 75 pax)

Fresh Baked Rolls and Butter

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Jumbo Shrimp Cocktail

everybody's favourite - five plump jumbo shrimp served with our spicy cocktail sauce

or

British Columbia Smoked Salmon

thinly sliced smoked salmon, served with capers and cream cheese

or

Mille-Feuille of Duck Breast and Wild Mushrooms

morsels of duck breast with Canadian wild mushrooms, with a brandy sauce, served on a bed of puff

pastry

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Lobster Bisque au Cognac

or

Consomme Julienne with old Port

or

Tomato Bisque

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Mixed Baby Lettuce

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

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Lemon Thyme Granité

or

Granité Smirnoff

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Roast Young Turkey

with a sage and chestnut dressing, old Port gravy, cranberry sauce, whipped potatoes with chives and cream

maple glazed butternut squash and sauteed green beans

or

Canadian AAA Filet Mignon

black chanterelle and porcini demi-glace, roast potatoes with rosemary

glazed baby carrots and purple top turnips

or

Arctic Char with Three Prawns

Arctic char filet, broiled and served with a white wine dill velouté, parsley potatoes

snow peas, glazed baby carrots and purple top turnips

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Traditional Yule Log

with fresh whipped almond cream

or

Chocolate Harlequin

layers of white, milk and dark chocolate mousse in a rich chocolate shell

served with blackcurrant coulis

Coffee or Tea