



Holiday Menu A

\$75pp

Fresh Bread & Herb Butter, Tea & Coffee Included

Starters

Fish Bisque

With Croutons & Rouille

or

Smoked Golden Beetroot & Goat Cheese Blini

With Lamb's Lettuce & Truffle-Honey Salad

or

Duck & Pork Jowl Rilette

With Melba Toast & Spiced Prune Compote

Mains

Roast Heritage Turkey & Stuffing

With Pomme Purée, Fondant Roots & Cranberry Sauce

or

Pan Seared Escallop Of Atlantic Salmon & Vichy Carrots

With Champagne-Sorrel Cream

or

Beef Short Rib Bourguignon

With Fondant Potatoes & Wilted Greens

Desserts

Honey Roasted Pear Rice Pudding

Baileys-Chocolate "Sunday" With Caramel & Whipped Cream

Sticky Toffee Pudding With Vanilla Ice Cream

Christmas Pudding With Brandy Butter & Custard



Holiday Menu B

\$95pp

Fresh Bread & Herb Butter, Tea & Coffee Included

Starters

Fish Bisque

With Croutons & Rouille

or

Smoked Golden Beetroot & Goat Cheese Blini

With Lamb's Lettuce & Truffle-Honey Salad

or

Duck & Pork Jowl Rilette

With Melba Toast & Spiced Prune Compote

Mains

Roast Heritage Turkey & Stuffing

With Pomme Purée, Fondant Roots & Cranberry Sauce

or

Rack Of Ontario Lamb

With Roast Brussel Sprouts, Fingerlings & Red Wine-Black Olive Jus

or

Pan Seared Organic Arctic Char

With Fondant Roots, Swiss Chard & Tarragon Beurre Blanc

or

Canadian Beef Tenderloin & Bordelaise Sauce

With Scallop Potatoes & Fine Green Beans

Desserts

Honey Roasted Pear Rice Pudding

Baileys-Chocolate "Sunday" With Caramel & Whipped Cream

Sticky Toffee Pudding With Vanilla Ice Cream

Christmas Pudding With Brandy Butter & Custard