



CHRISTMAS DINNER

\$75 per person, plus applicable taxes

AMUSE BOUCHE



APPETIZER

WINTER SPICED BUTTERNUT SQUASH SOUP
cinnamon & nutmeg spiced crème fraîche

or

SCALLOP & PRAWN TERRINE
pickled red onions, lemon vinaigrette, greens



MAIN COURSE

ROAST TURKEY
buttermilk mashed potatoes, savoury stuffing,
roasted baby carrots, brussel sprouts, cranberry sauce, turkey gravy

or

BEEF WELLINGTON
beef tenderloin, spinach, & roasted red pepper wrapped in puff pastry,
buttermilk mash potatoes, demi-glace

or

GRILLED CAULIFLOWER STEAK
smoked fingerling potatoes, braised red cabbage,
vegan demi-glace, crispy onions



DESSERT

HAZELNUT CRUNCH BAR
hazelnut mousse, crème anglaise

or

SEASONAL CRÈME BRULEE

