



CHRISTMAS DINNER

\$75 per person, plus applicable taxes

AMUSE BOUCHE



APPETIZER

WINTER SPICED BUTTERNUT SQUASH SOUP cinnamon & nutmeg spiced crème fraiche

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 mashed 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

