

All Christmas Served Dinners Include:

Baker's Selection of Rolls and Butter Choice of Festive Starter Selection of Spirited Entrée and Accompaniments Pastry Chef's Sweets Finale Roast Coffee and Herbal Teas

Festive Beginnings

Roasted Squash Soup with Allspice and Apples (GF)
Red and Green Spinach Salad with Cranberries, Mandarins, Honey Dijon Vinaigrette (GF)
Traditional Caesar Salad with Smoked Bacon, Parmesan Crouton

Spirited Entrées

Roast Turkey, Stuffing, Pan Gravy, Cranberry Compote Roast Striploin of Beef with Peppercorn Sauce Citrus Glazed Salmon (GF) Cheese Ravioli with Bruschetta and Arugula (V)

Sweet Finale

Traditional Pumpkin Flan, Whipped Cream NY Cheese Cake, Baileys Sauce Grand Marnier Crème Brule, Fresh Berries (GF) Chocolate Yule Log, Raspberry Coulis

\$45

Prices subject to change. All Prices subject to 17% service charge and 5% G.S.T.