drift
KITCHEN + BAR

CHRISTMAS DAY
FAMILY DINNER BUFFET

Artisan Breads and Rolls Display with Savoury Scones gfo
Chicken Pâté | Honey Whipped Butter | Colossal Olive Tapenade

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Canadian Lobster Bisque gf

Baby Kale, Red Oak and Spinach Salad gf/v
Accompanied with poached pears, pickled red onions, Bala cranberries, maple roasted shallot vinaigrette and blue cheese dressing

Winter Farro Salad
Roasted sweet potato, heirloom beets, Brussels sprouts, fennel and crumbled feta cheese

Classic Waldorf Salad gf/v

Grape Tomatoes, Arugula and Mini Bocconcini Salad gf/v

Shrimp Cocktail gf/df

Georgian Bay House-Smoked Fish Platter gf/df
Steamed Mussels with White Wine and Sofrito gf
Charcuterie Cured Meats with Pickles and Chutneys

Chef's Carving Station

Prime Rib Alberta Beef and Breast of Ontario Turkey
Horseradish, mustard, Yorkshire pudding, pan reduction au jus

French Bone-In Roasted Pork Loin gf/df
Niagara apple and Bala cranberry compote

Wild Leek and Mushroom Agnolotti v
Edamame, snap peas, cherry tomato and truffle cream

Baked Cedar Planked Salmon gf/df
Heirloom grape tomato, anchovies and olives

Roasted Ontario Turkey Leg
Fresh sage stuffing, pan gravy, Bala cranberry chutney gf

Two-Tone Yukon Gold and Sweet Potato Mash gf/df

Winter Vegetable Roasted Root Vegetables, Brussels Sprouts and Chestnuts

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Children's Favourites
Cheese Pizza | Chicken Fingers | Beef Sliders | Fries | Mac and Cheese | Haddock Bites | Vegetable Crudités with dippers

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Holiday Selection of Seasonal Sweets
Dried Fruit Yule Log and Festive Cakes | Mincemeat Tarts | S'mores | Bread Pudding with caramel sauce | Chocolate Fondue with marshmallows | Fresh Strawberries

Bothwell Cheese Display with Dried Fruit and Crackers

Dark Roast Colombian Coffee | Selection of Specialty Tea
Milk, Juice and Soft Drinks

ADULTS $78.50 | KIDS (5-11) $34.95
KIDS UNDER 5 $8.00
18% service charge and tax extra

DEERHURST RESORT | freed HOTELS & RESORTS