



4 COURSE TURKEY TO GO

SUNDAY OCTOBER 9, 2023

Pick-Up: 5 pm | 5:30 pm | 6 pm | 6:30 pm

STARTERS

Maple Candied Acorn Squash and Apple Bisque
Curried coconut creme fraiche

Autumn Leaf and Heirloom Beets Salad ^{DF/GF/V}
Organic blend mix, poached pears, sun dried cranberries, pickled red onion, apple chips, wildflower honey and lavender vinaigrette

ENTREE

Carved Breast and Leg of Ontario Roast Turkey
Fresh sage and pearl onion stuffing, turkey gravy, cranberry chutney, whipped Yukon gold potatoes, roasted root vegetable and brussel sprouts sauté

DESSERT

Niagara Apple Strudel
Spiced crème anglaise, vanilla whipped cream



TURKEY TO GO | FOUR COURSE DINNER

FOR 4: \$200 | FOR 6: \$300 | FOR 8: \$375

