

CHRISTMAS DAY

BUFFET MENU

Artisan Breads and Rolls Display with Savory Scones

Chicken Pate | Honey Whipped Butter | Nicoise Olive Tapenade

Selection on Soups

Sweet Potato, Bourbon and Vanilla Bisque / Roasted Heirloom Tomato and Golden Beet Soup

Red Oak, Baby Gem, Frisse Caesar Salad

Build your own with Homemade Creamy Garlic Vinaigrette, White Anchovies, Fried Chickpeas, Maple Cured Bacon, Shaved Parmigiano Cheese, Preserved Lemons, Crushed Pink Peppercorns

Pickled Beet and Haricot Vert Salad

Basil, Radish, Goat Cheese, Dill Yogurt Dressing

Red Quinoa Salad and Marinated Grilled Vegetables

Grape Tomatoes, Arugula and Mini Bocconcini Salad

Shrimp Cocktail / Saku Tuna Nicoise Salad / House-Smoked Fish & Cured Salmon Steamed Mussels with White Wine and Sofrito / Smoked Cured Meats with Pickles and Chutneys

Chef's Carving Station

Prime Rib Alberta Beef and Breast of Ontario Turkey

Horseradish, Mustard, Yorkshire Pudding, au Jus

Roast Loin of Pork

Rhubarb, Butternut Squash and Pearl Onion Compote

Wild Mushroom Ravioli

Edamame, Snap Peas, Cherry Tomatoes and Truffle Cream

Cedar Planked Salmon

Preserved Lemon, Kale, Caramelized Onions, Roasted Peppers

Roasted Ontario Turkey of Leg

Fresh Sage Stuffing, Pan Gravy, Bala Cranberry Chutney

Two Tone Mashed Potatoes

Yukon Gold and Sweet Potato

Maple roasted root vegetables

Chestnut and Brussel Sprouts

Children's Favourite

Cheese Pizza / Chicken Fingers / Beef Sliders / Fries / Mac and Cheese / Haddock Bites / Vegetable Crudites with dippers

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 and Melons to dip.

Bothwell Cheese Display with Dried Fruit and Crackers

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



ADULTS \$69.95 | KIDS \$29.95
KIDS UNDER 5 \$7.00
18% SERVICE CHARGE AND TAX EXTRA