

# CHRISTMAS EVE

## BUFFET MENU

**Freshly Baked Breads, Rolls and Lavash**  
Whipped butter | Hummus | Cranberry butter

**Truffled Wild Mushroom Veloute**

**Clam Chowder**

Shrimp Saute, Purple Potato, Bacon Chutney

**Chorizo and Root Vegetable Salad with Feta Cheese**

**Arugula, Beet and Mandarin Salad with Sherry Vinaigrette**

**Saffron Couscous**

Chickpeas, Olives, Cucumbers, Red Pepper,  
Charred Lemon and Herb Dressing

**Windermere's Greens Salad Bar**

Build your own with Grape Tomato, Cucumbers, Dried Cranberry, Apple Chips,  
Fried Chickpeas, Pepitas, Pickled Beets, Balsamic Vinaigrette and  
Maple-Dijon Creamy Dressing

**Cocktail Shrimp**

**Chilled PEI Mussels**

**Marinated Seafood Salad**

**House Smoked Fish and Cured Atlantic Salmon**

Condiments of Cocktail Sauce, Fresh Dill Aioli, House Mignonette

**Chef's Carving Station**

**Roast Striploin of Alberta Beef and Herb-crusted Australian Leg of Lamb**

Horseradish, Mustard, au Jus

**Roasted Supreme of Chicken**

Tarragon Butter Sauce

**Pan Seared Sea Bream fillet**

Accompanied with Lobster Nantua Sauce

**Wild Rice Risotto**

Edamame Beans, Dried Cranberries, Acorn Squash

**Oven Baked Green Beans, Golden Beets, Brussel Sprouts**

**Confit Red Skin Potato**

Thornloe Cheese Curds, Caramelized Onions

**Children's Favourite**

Cheese Pizza | Chicken Fingers | Beef Slider | Fries | Mac and Cheese | Haddock Bites |  
Vegetable Crudites with Dippers

**Deerhurst's Hand-Crafted Sweet Table**

Baked Apple Strudel | Festive Cakes and Pastries | Warm  
Christmas Bread Pudding with Creme Anglaise

**Canadian Cheese Display**

**Holiday Cookies - Don't forget to take one for Santa!!!**

**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**