

drift

KITCHEN + BAR

CHRISTMAS EVE FAMILY BUFFET

Freshly Baked Breads, Rolls and Lavash
Olive tapenade | Hummus | Cranberry butter

Truffled Wild Mushroom Velouté

Maritimes Seafood Chowder (gf/df)

Chorizo and Root Vegetable Salad with Halloumi Cheese

Roasted Golden Beet and Mandarin Salad with Sherry Vinaigrette

Moroccan Couscous Salad

Dried fruits, red pepper, charred lemon and pomegranate dressing

Heritage Leafs and Caesar Bar

*Build your own with grape tomato, cucumbers, dried cranberries,
apple chips, fried chickpeas, pepitas, pickled beets, balsamic vinaigrette,
homemade creamy garlic dressing*

Cocktail Shrimp

Saku Tuna and Nicoise 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, pan reduced au jus

Roasted Supreme of Chicken

Tarragon butter sauce

Pan Seared Icelandic Cod

Lobster Nantua sauce

Cinnamon Crusted Duroc Pork Tenderloin

Pan roasted cauliflower, leek, apples

Wild Rice Risotto

Edamame beans, dried cranberries, acorn squash

Oven Baked Green Beans, Golden Beets, Brussels Sprouts

Parisienne Potato

Children's Favourite

*Cheese Pizza | Chicken Nuggets | Beef Slider | Fries | Mac and Cheese
Vegetable Crudites with Dippers*

Deerhurst's Hand-Crafted Sweet Table

Baked Apple Strudel / Festive Cakes and Pastries

Warm Christmas Bread Pudding with Crème Anglaise / Chocolate Yule Log

Quebec Canadian Cheese Display

Local marmalade, jams and crackers

Holiday Cookies - Don't Forget to Take One for Santa!

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

ADULTS \$74.95 | KIDS \$29.95

KIDS UNDER 5 \$7.00

18% SERVICE CHARGE AND TAX EXTRA

