

CHRISTMAS DAY Menu

DINNER BUFFET | \$93+ PER PERSON

SOUP

Potato Leek Soup (V)

Assorted fresh dinner rolls

THE PANTRY

Autumn Vegetables (GF) (DF) (VG)

Butternut squash, celery root, turnip,
dijon mustard, garlic & sage dressing

Roasted Beets (GF) (V)

Feta, fennel, orange
& fresh herbs balsamic dressing

Endive & Arugula (GF) (DF)

Dijon vinaigrette

Honey Crisp & Radicchio (GF) (VG)

Pecans, cranberries, stilton & dijon dressing

ARTISAN SELECTION

Charcuterie Board (GF)

Dry cured meat, assorted pâtés,
pickled vegetables & mustard

Cheese Board (V)

Dried fruit, grapes, bread,
house preserves & crackers

Seafood

Trout gravlax, hot smoked salmon, shrimp,
crab dip & crostini
Marie rose sauce & spicy mayo

ASSORTED DELICACIES FROM OUR PASTRY CHEF

Chocolate Mint Trifles

Cream Puffs

Mocha Yule Log

Christmas Cake Soaked in Rum

CARVING STATION

Roasted Beef Hip (GF) (DF)

Chimichurri (GF) (VG)

Cream morel sauce

Roasted Turkey (GF) (DF)

Rosemary crust & turkey jus

HOT FOOD

Braised Veal Osso Buco (GF) (DF)

Tomato & black olives

Roasted & Braised Whole Duck (GF) (DF)

Cherry & red wine sauce

Oven Baked Trout (GF)

Lemon & caper cream sauce

Lobster Gnocchi

Creamy saffron lobster sauce

White Truffle Asparagus Risotto
in Parmesan Wheel (V) (GF)

SIDES

Seasonal Roasted (GF) (DF)

Root Vegetables

Brussels Sprouts (GF)

Maple glaze lardons & hazelnuts

Mashed Potatoes (GF) (V)

Dry Fruit Brioche Stuffing

Green Bean Almondine (GF) (V)

FORNO OVEN PIZZA

Prosciutto & Arugula

Lemon oil

Pepperoni

Tomato sauce, mozzarella

Al Funghi (V)

White sauce, mozzarella, provolone
& wild mushrooms

(V) VEGETARIAN

(VG) VEGAN

(GF) GLUTEN FREE

(DF) DAIRY FREE