

Three Course Plated Christmas Dinner

Appetizer

Prawn bisque with brandy crème fraiche
or

Fresh artisan greens with chickpeas, pumpkin seeds,
grape tomatoes, cucumber, carrot, pea shoots beets
and sundried cranberries with house-made yogurt dill,
blue cheese or white balsamic dressing

Main Course

Roasted turkey breast brined for twenty-four hours
then slow roasted to perfection, smothered with our rich house-
made gravy and served with cranberry compote, whipped potatoes,
stuffing and seasonal vegetables with dinner roll

or

Slow roasted bone-in glazed ham with apple gastrique,
whipped potatoes and seasonal vegetables with dinner roll

or

House-made vegetarian lasagna
served with garlic baguette

Dessert

Apple Pie with whipped cream

or

Pumpkin Pie with whipped cream

\$42 per person
plus applicable taxes

Available from 4:30 PM