



## *Christmas Day Dinner 2018*

*Field Greens with our Signature Dressings  
Traditional Caesar Salad  
Chef's Selection of Four Composed Salads*

*Raw Vegetable Crudités with Herbed Crème Dip  
Chef's Antipasti Display  
Local Charcuterie Platter*

*Import & Domestic Cheese Board with Crackers  
Fresh Sliced Seasonal Fruit & Berries  
Selection of Smoked and Cured Fish  
Shellfish Display featuring Crab Legs & Poached Shrimp  
Chef's Selection of Appetizers*

*Carved Striploin of Beef (GF)  
Yorkshire pudding, Peppercorn Sauce and Horseradish*

*Herb Roast Turkey with Cranberry Compote (GF)  
Traditional Stuffing and Pan Gravy  
Cranberry Maple Crème Salmon (GF)  
Leg of Lamb with Pomegranate and Currant Reduction (GF)  
Tri Color Fusilli with Rustic Tomato Sauce (V)  
Whipped Potato  
Selection of Roasted Vegetables*

*Baker's Selection of Fresh Artisan Rolls and Breads  
Our Pastry Chef's Assortment of Holiday Themed, Homemade Cakes,  
Flans, Mousses, Custards, Pies & Tartlets*

*100% Arabica Regular & Decaffeinated Coffee  
Artisan Herbal Teas*