



Christmas Plated Dinner

All Christmas Served Dinners Include:

*Baker's Selection of Rolls and Butter
Choice of Festive Starter
Selection of Spirited Entrée and Accompaniments
Pastry Chef's Sweets Finale
Roast Coffee and Herbal Teas*

Festive Beginnings

*Wild Mushroom Soup with Truffle and Parmesan
Roasted Squash Soup with Allspice and Candied Apples (GF)
Red and Green Spinach Salad with Cranberries, Mandarins, and Honey Dijon Dressing (GF)
Traditional Caesar Salad with Smoked Bacon, Parmesan Crouton*

Spirited Entrées

*Chicken Kiev
8oz Prime Rib of Beef, Yorkshire Pudding, Pan au Jus
Butternut Squash Ravioli with Maple Cream Sauce
Pork Tenderloin with Cinnamon and Apple au Jus and Parsnip Purée (GF)*

Sweet Finale

*Traditional Pumpkin Tartlet, Whipped Cream
NY Cheese Cake, Baileys Sauce, Chocolate Shavings
Grand Marnier Crème Brule, Fresh Berries (GF)*

\$60

Prices subject to change. All Prices subject to 17% service charge and 5% G.S.T.