



# Holiday Menu



## STARTER

### **Cranberry Brie on Crostini**

Melted Triple Creme Brie, Cranberry Chutney, on a Buttered Crostini topped with fresh Rosemary

## APPETIZERS

Choice of One

### **Roasted Butternut Squash Soup**

Maple Roasted Squash mixed with Cinnamon Cream and freshly roasted Spiced Pumpkin Seeds

### **Oban Caesar**

Romaine Hearts with Double Smoked Bacon, Shaved Parmesan and Crostini in Creamy Roasted Garlic Dressing

### **Crab Cake**

Atlantic Shore Crab Meat, Chili Citrus Remoulade, Lemon and Truffle Greens

## MAIN COURSE

Choice of One

### **Traditional Oban Roasted Turkey**

Sliced Roasted Turkey accompanied by Savoury Apple Cranberry Stuffing, Buttery Sweet Potato Puree, and Garlic Green Beans, drizzled with Cranberry Sauce and Homemade Gravy

### **English Beef Wellington**

AAA Tenderloin brushed in Dijon, Mushroom Onion Duxelles, wrapped in Prosciutto & Puff Pastry, crispy Fingerling Potatoes, Honey Roasted Brussels Sprouts, Baby Carrots, Béarnaise Sauce

### **Smokey Maple Glazed Salmon**

Maple Glazed Salmon on Wild Brown Rice and a Mixed Vegetable Medley

## DESSERT

Choice of One

### **Chocolate Orange Cheesecake**

Shortbread Crusted Cheesecake, topped with a Homemade Orange Scented Ice Cream, Creamy Chocolate Sauce

### **Chestnut Creme Brûlée**

Soft Set Chestnut Creme Brûlée with a French Honey Chantilly Cream and Chestnut Biscotti

\$85 per person | \$40 Children Under 12

*\*Taxes and Gratuities not included*

Executive Chef - Joey Hingston

Sous Chef - John Eustace | Pastry Chef - Melanie Francis

December 25 2023

