



CHRISTMAS GROUP DINNER MENU #1

2008

STARTERS

Leek and Potato Soup

Smooth, creamy and full of flavour. Topped with frizzled leeks.

Or

Caesar Salad

Dressed with house-made dressing, prosciutto crisp and parmesan toast

MAINS

Roasted Turkey

With roasted garlic mashed potatoes, apple-cranberry sauce, mushroom, onion and herb stuffing and turkey jus

Or

Pork Tenderloin

Pan roasted medallions with a reduction of Springhill Farm maple syrup, Dijon mustard and fresh thyme served with apple relish and roasted tri-colour potatoes

Or

Rosemary Chicken Breast

Pan seared, oven-roasted chicken breast marinated with roasted garlic and fresh rosemary. Served with a creamy risotto

DESSERTS

Trio of Chocolate Kahlua Truffles

Or

Warm Oven Baked Apple Crisp

With French Vanilla Ice Cream

Coffee and Tea

\$28.95

Plus taxes and gratuities



CHRISTMAS GROUP DINNER MENU # 2

2008

STARTERS

Creamy Butternut Squash Soup

Garnished with toasted pecans and topped with Maple Crème Fraîche

Mixed Greens

Baby greens topped with sun-dried tomatoes and our fresh-made apple cider, roasted garlic and Dijon mustard vinaigrette

MAINS

Prime Rib

8 oz. of slow roasted, aged Alberta beef served with garlic mashed potatoes, seasonal vegetables and Yorkshire pudding. A house specialty.

Or

Roasted Breast of Turkey

With roasted garlic mashed potatoes, apple-cranberry sauce, mushroom, onion and herb stuffing and turkey jus

Or

Fillet of Salmon

Stuffed with herbed goat cheese and braised spinach. Served with a creamy risotto

DESSERTS

Pumpkin Cheese Cake with Gingersnap Crust

Or

Chocolate Truffle Cake

Coffee and Tea

\$32.95

Plus taxes and gratuities