

Christmas Table D'hôte Menu

\$65 per person

Starters

Winter Squash Puree

crispy sage | crème fraiche | toasted pumpkin seeds | baguette

or

Roasted Brussel Sprout Salad (V)

greens | dried cranberry | toasted almonds | sunflower seeds |
pickled onion | creamy balsamic vinaigrette

or

Beetroot Cured Atlantic Salmon

sweet mustard dressing | caperberries | pickled fennel | horseradish crema |
pumpnickel crumble

Mains

Slow Roasted Turkey

whipped potato | stuffing muffin | gravy | maple carrots | cranberry & tuddenham
farms blueberry sauce

or

Pan Seared Atlantic Halibut

bay of fundy | squid ink risotto | broccolini | blistered tomatoes | caper brown
butter |
chive salsa verde

or

Slow Braised Lamb Shank

Moroccan spiced | warm fig & apricot couscous | grilled eggplant |
buttered green beans

or

Stuffed Acorn Squash (V)

wild rice | dried cranberry | mushroom | walnuts | onion | red pepper coulis |
micro greens

Sweets

Black Forest Trifle with Chocolate Cake

Kirsch Cream, Chocolate Mousse & Sour Cherry Compote

or

Cinnamon Dolce Pot De Crème

cinnamon & espresso infused chocolate creme / whipped chantilly / flaked
chocolate

or

Gingerbread Sticky Toffee Pudding

orange ginger crème anglaise | caramel | berries

Available: Christmas Eve from 5-9pm & Christmas Day from 12-9pm