

Selection of Starters (choose 1)

Fire roasted tomato and red pepper bisque

Cream of asparagus topped with chiffonade of
blistered funnel

Manhattan clam chowder

Kale and quinoa salad served with mixed seeds
and dried berry creamy lemon balm dressing

Classic Caesar salad

Artisan greens in a cucumber ring served with
fresh fruit medley and wild berry dressing

Selection of Entrées (preorder 2)

Carved New York Striploin with an Age Port Demi

Triple A Alberta New York striploin with a rosemary rub and slow roasted served with a age port demi

Petite Tenders

Double smoke bacon wrapped beef tenderloin served with a Mardi Gras peppercorn cream sauce

Chicken Supreme

Chicken breast stuffed with roasted bell peppers and herb double cream brie served with rich pan jus

Chicken Cordon Bleu

Chicken breast lightly breaded stuffed with black forest ham and Emmental cheese served with a pepper corn veloute

Traditional Turkey Dinner

Savory roasted turkey served with a sage and apple stuffing, fresh cranberry sauce and creamy turkey gravy

Salmon Wellington

Atlantic salmon topped with creamy mushroom duxelles and wrapped in a phyllo pastry and served with a citrus dill cream sauce

Poached Haddock Neptune

Haddock poached in a court bouillon topped with garlic prawns and served with bearnaise sauce

Selection of Desserts(choose 1)

Apple Strudel Torte with Baileys Whipped Cream Foam

Chocolate Caramel Cake with Cream

New York Cheesecake with Wild Berry Compote

Warm Sticky Toffee Pudding

White Chocolate and Strawberry Cake with Whipped Cream