



Christmas Eve & Day Dinner Buffet with Lobster

Two 90 minute seating times at 5:00 pm and 7:00 pm | \$79/Adult, \$29/Kid (5-10 yrs), taxes & gratuity extra

Salads

Kale and Spring Mix Salad

Kale, spring mix, teardrop tomatoes, cucumber, roasted pineapple and lychee with assorted dressings

Trio Potato Salad

Red, white, and fingerling potatoes, scallions, capers, and cornichons

Yam Glass Noodle Salad

Scallions, carrots, shiitake mushrooms, red pepper and baby bok choy

Beet Salad

Red and golden beets with freekeh, sliced red onion and vinaigrette

Couscous Salad

Couscous blend with dried apricot, haloumi cheese and parsley

Mushroom and Bell Pepper Salad

Seafood Tasting Plates

Poached Shrimp

Mixed greens, grilled diced pineapple, frisée lettuce and cocktail sauce

House Cured Salmon

Caramelized grapes, grape tomatoes, green onion and crème fraiche

Poached Baby Scallops

Baby greens, guacamole, diced mango atchara and vinaigrette

Platters

Smoked Fish Platter

Smoked salmon and mackerel with red onion slices, capers, and lemon wedges

Cold Cut Platter

Prosciutto, salami, capicola, soppressata, olives and melon wedges

Cheese Platter

Deluxe assorted cheese with grapes

Pasta Station

Choice of Pasta

Penne, butternut squash ravioli

Choice of Sauce

Tomato, cream, basil pesto

Choice of Ingredients

Onions, mushrooms, peas, ham, peppers, baby spinach, shrimp

Carving Station & Hot Food

Roast Beef Carving Station

Roasted Turkey and Savoury Stuffing Carving Station

Roasted Butternut Squash, Heirloom Carrots and Apple Soup

Candied ginger, chives and citrus crème fraîche

Lobster

Boiled whole lobster with lemon butter sauce

Grilled Tenderloin Medallions

Braised onions, grilled peppers, gremolata sauce and natural jus

Roast Leg of Lamb

Baton of parsnips, carrots, and celery root

Bone-in Ham

Pineapple and Dijon mustard sauce

Rainbow Trout Fillets

Baked and panko crusted with lemon butter sauce and garnish with leeks, tomatoes, onion and parsley

Mushroom Ravioli

Cream sauce, tomatoes, basil, grilled peppers and grated parmesan

Mussels

Sautéed with julienne of leeks, carrots, onion, celery root, parsley, tomato sauce and cream

Butter Chicken

Mild Indian spiced chicken with garlic ginger, cream and butter

Roasted Pork Loin

Apple chutney and natural jus

Holland Marsh Roasted Vegetables

Carrots, parsnips, brussels sprouts and red peppers

Mashed Potatoes

Yukon gold mashed potatoes with truffle essence

Basmati Rice

Sweet Table

Yule log, pudding, cookies, sticky toffee pudding, stollen, cakes, mincemeat tarts, French pastries, assorted squares and jelly cups

Kids Meals

Chicken Nuggets

Macaroni and Cheese

Cheese Pizza

French Fries

Hot Dog on a Bun