



Season's Greetings at Nomad

Christmas Lunch Menu

3 courses \$35

To Start

Winter Greens, cranberry orange vinaigrette, dried apricot, pumpkin seeds, chèvre

Winter inspired soup of the day, with garnishes

Lunch

Hot Fraser Valley Turkey Sandwich, Nomad stuffing, aioli, house cranberry, fresh focaccia. Served with skinny fries or salad

Angler Stew, salmon, scallop, prawn, tomato herb broth, Parmesan breaded arancini, Yukon gold potato, grilled house focaccia, olive oil

Crispy Walnut & Sage Perogies, duck sausage, sour cream, brown butter emulsion

Dessert

Christmas "Pudding", sponge cake, dried fruit, Winter spiced Chantilly, brandy sauce





Season's Greetings at Nomad

Christmas Dinner Menu

3 courses \$52

First Course

Mushroom and Chestnut Velouté, olive oil croutons, Italian parsley, truffle

Spinach Salad, orange and cranberry dressed, baby shrimp, olive oil, crispy capers, sourdough croutons

Main Course

Roasted Free-Range Turkey Breast & Duck Sausage Stuffing, mashed potatoes, brussels sprouts, house made cranberry

Cider & Brown Sugar Glazed Roasted Chilliwack Pork Loin, duck sausage dressing stuffed, mashed potatoes, brussels sprouts and glazed baby carrots

For an additional \$16:

Angus Beef Tenderloin, Cabernet jus
mashed potatoes, brussels sprouts and glazed baby carrots

Dessert

Warm Christmas Pudding, warm spiced poached pear, crème anglaise, pumpkin spiced Chantilly

