



Beach Acres Resort, Parksville
250 586 1001

BLACK GOOSE INN

FAMILY STYLE MENU

Appetizer – please choose two of the following

Beet Salad

*Spring mix lettuce, red beets, goat cheese, poached pear, and toasted pumpkin seeds with an orange-ginger dressing *GF option*

Caeser Salad

Romaine lettuce, parmesan cheese, croutons, and a creamy dressing

Spinach Salad

*Spinach, Strawberries, feta, and candied pecans with a balsamic dressing *GF option*

Quinoa Salad * Vegan and GF option

Artisan greens, quinoa, spiced chickpeas, pickled red onions, cucumber, goat cheese, roasted cashews, sesame seeds, and an apple cider vinaigrette

Seafood Salad*addition \$5 per person

Mixed Greens, smoked salmon, shrimp, sundried tomatoes, feta, cucumber, peppers, with a creamy cusabi dressing

Prawn Cocktail

*Cold water peeled prawns in a marie rose sauce served on a bed of tomato and cucumber *GF option*

Smoked Salmon Lox's

*Served with cream cheese and bread *GF option*

An assortment of fresh bread

with olive oil and balsamic

Entrée – please choose two of the following options

Served with mashed potatoes and seasonal vegetables

Baked Wild BC Salmon with a creamy lobster sauce

Salmon Wellington

Salmon wrapped in puff pastry filled with spinach and garlic cream cheese

Lamb Shank with a red wine lamb jus * Additional \$6 per person

Chicken Breast topped with a creamy tarragon sauce

House made pork sausages topped with a sherry onion gravy

Vegan Moroccan Stew served on rice

Vegan Chickpea Curry served on rice

Roast Beef Dinner with Yorkshire pudding (min 10 orders)

Roast Turkey Dinner (min 10 orders)

Many items can be made Gluten Free if needed