



Beach Acres Resort, Parksville
250 586 1001

BLACK GOOSE INN

THREE COURSE MENU - \$65 Per Person

Appetizer – please choose TWO of the following

Goose Salad *V, GF

Artisan greens, roasted beets, goat cheese, cranberries, and toasted walnuts with a maple Dijon vinaigrette

Caesar Salad

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

Creamy Tomato Soup *GF *V

Served Portofino bread

Creamy Potato and Leek Soup *GF*V

Served Portofino bread

Fish and potato cakes *GF

Served with lemon dill sauce

Entrée – please choose THREE of the following options

Served with mashed potatoes and seasonal vegetables unless otherwise stated

Baked Wild BC Salmon with a creamy lobster sauce*GF

Salmon Wellington - *Salmon wrapped in puff pastry filled with pesto and garlic cream cheese*

Beef Wellington – *5oz fillet steak, duxelles, Dijon, wrapped in puff pastry with a demi glaze* *add \$10 per person

Mushroom Risotto – *Medley of mushrooms, in a creamy thyme risotto, garlic toast* *V

Chicken Royale - Chicken breast topped with a creamy mushroom sauce*GF

Two pork sausages topped with an onion gravy*GF

Vegan Shepards pie with a house salad*V, DF

Steak and Mushroom pie served with house salad and bread

Chicken and Vegetable pie served with house salad and bread*GF

Roast Beef Dinner, Yorkshire pudding, gravy, horseradish (min 10)

Dessert – please choose TWO of the following options

Vanilla Bean Cheesecake

Chocolate and Guinness pie served with whipped cream

Rice Pudding with strawberry jam*GF

Sticky toffee pudding with heavy cream (contains walnuts)

Sorbet *GF, DF,V

GF= Gluten Free option available

V=Vegetarian

DF= Dairy Free option