



TIS THE SEASON TO
SAVOUR

Christmas Day Dinner Buffet

December 25 from 5pm to 10pm

LET'S START

Slow braised Beef and Barley Soup

Cabbage, root vegetables, thyme scones

Charred and Marinated Mediterranean Antipasto

Sweet peppers, zucchini, eggplant, radicchio, basil pesto
bocconcini cheese, parmesan, selection of cured and smoked
Italian deli meats

Crisp Romaine Hearts

Grape tomatoes, toasted walnuts, shaved fennel, poached pear,
blue cheese

Roasted Butternut Squash and Quinoa Salad

Baby arugula, goat cheese, citrus vinaigrette

THE MAIN EVENT

Szechuan Peppercorn Crustead Prime Rib

Served with brioche rolls, thyme horseradish, red wine jus

Slow Roasted Tom Turkey

Herb butter, thick gravy, warm biscuits

Mushroom and Ricotta Cheese Ravioli

Micro basil cream sauce or vodka spiked home-style tomato
puree with green peas, drop peppers, shaved asiago and
pecorino cheese

Roasted Garlic Yukon Gold Potato Puree

Caramelized brussel sprouts, double smoked bacon

TO CONCLUDE

Selection of pastries and warm apple crumble

Adults: 42 per person

Children (12 and under): 22 per child

