



CHRISTMAS MENU

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TRADITIONAL ROAST BEEF DINNER \$48

Carved Slow-Roasted Angus
Beef with Pan Gravy & Herb
Roasted Fraser Valley Chicken

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TRADITIONAL TURKEY DINNER \$47

Juicy Roasted Turkey with
Cranberry Apricot Dressing,
Cranberry Sauce and Pan Gravy

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BOTH DINNERS ARE SERVED WITH SEASONAL ROASTED
VEGETABLES AND YOUR CHOICE OF EITHER ROASTED YUKON GOLD
OR CREAMY WHIPPED POTATOES

ALL MENUS INCLUDE ASSORTED ARTISAN BREAD AND A CHOICE OF
2 SALADS FROM THE OPTIONS BELOW. YORKSHIRE PUDDING
AVAILABLE AT \$2.50/ HEAD EXTRA CHARGE. PROTEIN SUBSTITUTION
AVAILABLE FOR VEGETARIANS IF PRE ORDERED.

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SALAD OPTIONS

- BEET ROOT WITH ARUGULA, GOAT CHEESE, CANDIED PECANS
& RASPBERRY VINAIGRETTE.
 - ARTISAN GREENS WITH BALSAMIC VINAIGRETTE.
 - ORZO IN ROASTED GARLIC, SUN DRIED TOMATO
VINAIGRETTE, ROASTED PEPPER, KALAMATA OLIVES & FETA.
 - BRUSSEL SPROUT HASH WITH SQUASH CRANBERRIES,
CASHEWS & RASPBERRY VINAIGRETTE.
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DESSERTS -EXTRA

Apple Crumble & Vanilla Ice Cream
\$8/head

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PRICES DO NOT INCLUDE TAXES & GRATUITY

