

CHRISTMAS

# Menu

## 2025

### STARTERS

#### Roasted Parsnip & Apple Soup

*Finished with truffle oil and crispy sage.*

or

#### Chef's Salad

*Blueberries, feta cheese, sunflower seeds, rhubarb vinaigrette*

### PALATE CLEANSER

### MAIN DISHES

#### Holiday Duo Carvery

*Herb roast turkey roll, maple-dijon glazed ham with spiced apple compote, sage pan gravy, garlic mashed potatoes, and buttered Brussels sprouts.*

or

#### Roasted Salmon with Champagne Beurre Blanc

*Served with truffled leek fondue, dill oil, and golden fingerling potatoes tossed in brown butter.*

### DESSERTS

#### Eggnog Crème Brûlée

*With nutmeg sugar crust*

or

#### Blue Crab Bread Pudding

*Croissant served with brandy caramel sauce and vanilla bean gelato*

### \$109 PER PERSON

**ADD ON:** Cranberry sauce: \$2.00

Stuffing: \$8.00

### FESTIVE COCKTAIL

#### Cranberry Prosecco Spritz

\$15