Christmas Day Dinner

A FESTIVE FEAST INFUSED WITH ISLAND FLAVOURS

SOUPS

Cinnamon Infused Sweet Potato and Chestnut Soup
Traditional French Onion Soup

BREAD DISPLAY

Plain Rolls
Parmesan Rolls
Garlic Knots
Grissini Sticks

ASSORTED BUTTERS

Rum and Raisin Butter
Garlic Butter
Cajun Butter
Plain Butter

CONDIMENTS

Dried Papaya
Cherry Tomatoes
Sliced Cucumbers
Marinated Mixed Olives
Boiled Eggs
Red Onions
Green Beans

SALADS

Crab and Pasta Salad
Caprese Salad
Cheese Platter Display
New Potato Salad with Chive Cream
Mesclun Leaves

DRESSINGS

Citrus Vinaigrette
Balsamic Dressing
Ranch Dressing
Thousand Island Dressing

CARVING STATION

Drunken Glazed Ham Leg with Red Apple Jam and Pineapple Salsa
Herb Roasted Tom Turkey with Cranberry Compote and Giblet Jus

MAIN COURSES

Herb Rice Pilaf
Scalloped Potatoes
Mediterranean Grilled Vegetables
Bread Stuffing with Cranberries
Shrimp and Vegetable Stir Fry
Blackened Mahi Mahi with Lemon Butter Beurre Blanc

DESSERTS

Festive Chocolate Yule Log
Sorrel and Ginger Cheesecake
Red Velvet Cupcakes with Cream Cheese Frosting
Mixed Berry Panna Cottas
Apple Crumble
Sliced Fresh Fruit with Fruit Caviar
Traditional Christmas Fruit Cake

To Reserve Please Dial 1246 4287171

$235 BBD Per Adult
$117.50 BBD Per Child (Ages 5 - 10)