Christmas

Dinner Buffet at

The Glenmore Inn

FRIDAY, DECEMBER 25, 2026

SEATING TIMES: 4:00 PM & 5:30 PM

CARVERY

- Slow Roasted Prime Rib (GF) with Yorkshire Pudding & Red Wine Au Jus (GF)
- Roasted Turkey with Fresh Sage & Herbs (GF)

SALADS

- Spinach Salad with Mandarins, Pecans, Dried Cranberries, Tossed in a Honey Mustard Lime Vinaigrette (GF)
- Greek Salad (GF)
- Seafood Pasta Salad
- Build Your Own Green or Caesar Salad
- Charcuterie (GF)

HOT DISHES

- Frenched Rack of Lamb
- Roasted Garlic Mashed Potatoes (GF)
- Herbed Chestnut Stuffing
- Roasted Vegetable Medley (GF)
- Biryani Rice (GF)

CHILLED SEAFOOD

- Fresh Shucked Oysters (GF)
- Mussels (GF)
- Chilled Salmon (GF)
- Fresh Assorted Sushi (GF)

SAUTE STATION

- Sauteed Scallops with Grapefruit, Brown Butter and Thyme (GF)

DESSERT

- Spiced Plum Pudding with Maple Custard
- Christmas Yule Log
- Trifles, Cakes, Pies, and Shortbread
- Chocolate Fondue & Fresh Fruit (GF)
- Soft Serve Ice Cream with Caramel, Chocolate, or Strawberry Sauce (GF)

Adults	**$75.00**	**Youth (11-17)**	**$70.00**
Seniors (65+)	**$70.00**	**Children (4-10)**	**$35.00**

Event by Reservation ONLY

Please Call 403-720-5288 for Reservations

Email: Fb@glenmoreinn.com

Credit Card Required to Book

5% GST & 18% Gratuity Will be Added to the Final Bill

1000 GLENMORE COURT SE