



## Christmas 2022

### Three course evening menu

#### **Roasted Squash and Corn Chowder**

Squash | Corn | Pumpkin Seed Basil Pesto  
\$14

#### **Caesar Salad**

Romaine Hearts | Doubled Smoked Lardons | Parmesan | Croutons  
\$14.50

#### **Organic Greens**

Cherry Tomato | Cucumber | Red Onion | Candied Walnuts |  
Balsamic Vinaigrette  
\$14.50

#### **Prosciutto Wrapped Goat Cheese**

Baked Prosciutto Wrapped Goat Cheese | Red Wine Strawberry & Partridge Berry Jam  
\$16

#### **Striploin**

Grilled California Cut Striploin | Mash Potato | Yorkshire Pudding | Carrots | Zucchini |  
Mushroom & Caramelized Onion Cream Demi Glaze  
\$46

#### **Chicken**

Oven roasted Chicken | Hunters Sauce | Shallots | Mushrooms | Tomato | Chicken Demi Glaze | Parisian  
\$37

#### **Lamb Shank**

Braised Lamb Shank | Mash Potato | Mirepoix | Gremolata  
\$28 ~ one piece or \$50 ~ two piece

#### **Tuscan Salmon**

Pan Seared Salmon | Baby Potatoes | Spinach | Tomato | Roasted Garlic Cream Sauce  
\$39.50

#### **Vegan Moussaka**

Eggplant | Lentils | Mushrooms | Sweet Potato | Tomato Sauce  
\$33

Tetley Tea Crème Brûlée  
\$14

Sticky Toffee Pudding  
\$14

Apple Crumble  
\$14

Tiramisu  
\$14

*\*Vegan and Vegetarian options available upon request.*

SAMPLE