

CHRISTMAS Menu 1

MESCLUN & BROCCOLI SALAD

Roasted Broccoli, Spiced Almonds, Avocado, Grapes, Cherry Tomatoes
tossed in Tahini Dressing topped with Brie & Mango Chutney bruschetta

or

SOUP (3 options)
Roasted Pumpkin
Fish Chowder
Creamy Onion Soup
choose one of the above



ROAST TURKEY AND CHESTNUT STUFFING
Served au Jus with Honey Glazed Ham & Cassava Pie

or

PAN ROASTED LOCAL FISH
Seared Banana & Lemon Butter Sauce

served with Seasonal Vegetables & Starch of the Day



CHRISTMAS PUDDING SOUFFLE
Grand Marnier Cream



Coffee or Tea

\$76.50 per person
plus 20% gratuity

CHRISTMAS

Menu 2

GRILLED JUMBO SCAMPI SKEWER
served with Broccoli, Brussel Sprouts & Cranberry Slaw
Drizzled with Pineapple Aioli



SPINACH & ARTICHOKE TART
Parmesan Shavings, Arugula & Balsamic Glaze

or

SOUP (3 options)
Roasted Pumpkin | Fish Chowder | Creamy Onion Soup
choose one of the above



ROAST TURKEY AND CHESTNUT STUFFING
served au Jus With Maple Cinnamon Glazed Ham & Cassava Pie

or

OLIVE & SUNDRIED TOMATO CRUSTED LOCAL FISH
Garlic Butter Sauce

or

GRILLED ANGUS NY STRIP STEAK
Port Wine Sauce

Both served with Seasonal Vegetables & Starch of the Day



HONEY PECAN PIE
Cinnamon Butter Crumble & Pumpkin Ice Cream

or

GINGERBREAD SOUFFLÉ
Baileys Mascarpone Cream

Coffee or Tea

\$87.50 per person
plus 20% gratuity

CHRISTMAS

Menu 3

LOBSTER & CRAB SALAD

Maine Lobster, Fresh Crab Meat Tossed In Light Curry Dressing
With Roasted Butternut Squash, Sweet Corn, Grape Tomatoes, Celery, Sweet
Peppers topped with Micro Greens & Ciabatta Wafer



HERB & PANKO CRUSTED BURRATA

Marinated Tomatoes with Fennel Salt, Smoked Red Pepper Almond Hummus
& Basil Oil

or

SOUP (3 OPTIONS)

Roasted Pumpkin | Fish Chowder | Creamy Onion Soup
choose one of the above



ROAST TURKEY AND CHESTNUT STUFFING

served au Jus with Honey Glazed Ham & Cassava Pie

or

SPICED & PISTACHIO CRUSTED ROCKFISH

served with Honey Citronade Beurré Blanc

or

PORCINI CRUSTED FILET MIGNON

Italian Porcini Crusted Fillet Mignon with Truffle Sauce

served with Seasonal Vegetables and Starch of the Day



DARK & STORMY SOUFFLÉ

Gosling's Black Rum Sauce

or

SPICED CHOCOLATE FONDANT

Eggnog Ice cream, Fresh Berries & Mixed Nut Crumble

Coffee or Tea

\$99.50 per person
plus 20% gratuity

CHRISTMAS Buffet Menu

COLD

Smoked Salmon Platter
Mixed Salad with Condiments and two choices of Dressing
(House or Thousand Island)
Shrimp Cocktail with Spicy Cocktail Sauce
Bermuda Potato Salad

Add a Soup of your Choice | \$5 pp
Roasted Pumpkin | Fish Chowder | Creamy Onion Soup

HOT

Traditional Roast Turkey with Gravy
Homemade Cassava Pie and Chestnut Stuffing
Maple Cinnamon Glazed Virginia Ham
Roast Prime Rib of Beef Carving with Yorkshire Pudding
Pan Roasted Salmon set over Leek & Saffron Fondue
Macaroni and Cheese
Mixed Vegetables
Roasted New Potatoes

DESSERT

Sliced Fresh Fruit Platter
Cranberry Pecan Bread & Butter Pudding with Custard Sauce
Yule Log Cake
Red Velvet Cake
Chocolate Mousse

\$77.50 per person
plus 20% gratuity

Sushi Platter available upon request
\$25.50 per dozen