

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

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CHRISTMAS PUDDING SOUFFLE
Grand Marnier Cream

PHILIPPIN THE PRINTERS

Coffee or Tea

\$74.50 per person





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





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



FRESH 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

\$115.50 per person





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

\$78.50 per person minimum 25 people

