

*Traditional Family  
Christmas Dinner  
2017*

*SOUP*

**Butternut Squash Soup**

*toasted pumpkin seeds, fried sage leaves  
maple crème fraîche and prosciutto crisps*

*FAMILY STYLE PLATTERS*

**Ham Hock Terrine**

*pickled mustard seeds, venetian spiced apple compote,  
watercress leaves and toasted rye crisps*

**Winter Greens**

*pickled squash, roasted squash, perfect pears, lemon succor  
red Russian Kale, toasted pumpkin seeds, squash vinaigrette*

**Slow Roasted Hayter's Turkey**

*sage and brioche stuffing, cranberry port compote,  
and natural gravy*

**Atlantic Salmon Fillet**

*basted with lemon butter, parsley and chives*

**Brussel Sprouts**

*caramelized onions, smoked bacon, garlic confit,  
warm apple cider vinaigrette*

**Roasted Heirloom Carrots**

*with spiced honey and thyme leaves*

**Garlic Mashed Potatoes**

*whipped Yukon gold potatoes with browned garlic*

*DESSERT*

**Pumpkin Spiced Crème Brulée**

*and gingerbread cookies*

*Menu Price \$48 per person*

EXECUTIVE CHEF DANIEL STUBBS