

the WILLOW ROOM

*Traditional
Christmas Feast
2017*

Soup Kettle

Butternut Squash Soup

*pomegranate, bacon emulsion, brioche croutons
and toasted pumpkin seeds*

Harvest Table

Deviled Eggs with Truffle Essence and Chives

Poached Shrimp with Classic Cocktail Sauce

Upper Canada Tourtiere with Sweet and Sour Chutney

Selection of Artisan Cheese, Charcuterie, Pâte and Terrines

Beet Cured Salmon Gravalax with Pickled Red Onions and Dill

Blood Orange, Red Russian Kale, Fennel and Pear Salad

*Heirloom Beet Salad with Bocconcini, Fresh Mint,
Sultana Raisins, Toasted Almonds*

Winter Slaw with Dried Cranberries and Candied Nuts

Freshly Baked Bread and Rolls

Carving Station

Hayter's Farm Turkey

Whole Roasted Turkey, brioche and sage stuffing, natural gravy

Maple and Mustard Glazed Ham

whole roasted bone in ham, candied kumquats and rosemary

Vegetables Accompaniments

Garlic and Goat Cheese Mashed Potatoes

Caramelized Squash and Brussel Sprouts with Bacon

Roasted Winter Root Vegetables glazed with Apple Cider

Buttery Haricot Verts with Miso Butter and Cashews

Desserts

Freshly Baked Pies, Cakes, Puddings and Christmas Treats

PRICE \$45 per person

EXECUTIVE CHEF DANIEL STUBBS