

WEDGEWOOD

HOTEL & SPA



Bacchus

CHRISTMAS DAY DINNER

Friday, December 25th, 2009



Croquettes of Dungeness Crab

Mango, Ginger and Lime



White Bean and Winter Truffle Cappuccino

Black Truffle Chantilly



Traditional Roast Grain Fed Turkey

Apple & Chestnut Stuffing, Glazed Carrots & Parsnips

Roasted Yams, Potato Purée, Sage Roasting Juices, Cranberry Sauce

or

Filet of Queen Charlotte Spring Salmon

Sunchoke and Lobster Hash, Green Asparagus, Lobster Velouté

or

Grilled Tenderloin of Prime Alberta Beef

Woodland Mushrooms and Horseradish Crust,

Potato and Truffle Croquettes, Red Wine Shallot



Bacchus Plum Pudding with Eggnog and Rum Ice Cream

Dark Rum Sauce & Brandy Butter

or

Bitter Chocolate and Hazelnut Fondant

Hazelnut Nougatine Tuille, Praline Ice Cream

Coffee or Loose Leaf Tea

Christmas Petit Fours & Mince Pies



\$140.00 per person

\$60.00 for children 10 and under

(Gratuity and taxes not included)

Seatings at 4:00 pm & 7:00 pm, by reservations only

