

WEDGEWOOD

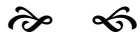
HOTEL & SPA



C H R I S T M A S D I N N E R 2 0 1 0

Select One:

- ❖ Wedgewood Festive Salad, *Dried Cranberries, Candied Pecans & Goat Cheese*
- ❖ Salad of Baby Arugula & Watercress, *Crisp Prosciutto, Padano Cheese, Cabernet Vinegar Dressing*
- ❖ Grilled Albacore Tuna Niçoise, *Pesto Potatoes, Cured Tomatoes, Green Beans, Kalamata Olives*
- ❖ Cauliflower & Aged Cheddar Soup, *Crisp Double Smoked Bacon*
- ❖ Jerusalem Artichoke Velouté, *Nova Scotia Lobster*
- ❖ Applewood Smoked Salmon & Dungeness Crab, *Marinated Cucumber Salad*
- ❖ Salad of Nova Scotia Lobster, *Avocado & Ruby Grapefruit*
- ❖ Duck & Cognac Parfait, *Okanagan Fruit Compote, Toasted Brioche*



Select One:

- ❖ Traditional Roast Turkey with Chestnut & Apple Stuffing \$70.00 per person
Fondant Potato, Seasonal Vegetables, Cranberry & Port Compote
- ❖ Filet of British Columbia Coho Salmon \$75.00 per person
Lobster, Green Onion & Potato Cake, Lobster Sauce
- ❖ Roasted Breast of Brome Lake Duck \$75.00 per person
Slow Braised Leg, Butternut Squash, Port Cherry Sauce
- ❖ Herb Crusted Rack of Lamb with Gratin Potatoes \$80.00 per person
Crushed Sweet Peas, Glazed Carrots, Minted Lamb Jus
- ❖ Grilled Tenderloin of Alberta Beef Tenderloin \$80.00 per person
Porcini Pithivier, Potato Purée, Seasonal Vegetables, Green Peppercorn Velouté



Select One:

- ❖ Traditional Plum Pudding, *Brandy Butter & Dark Rum Sauce*
- ❖ Warm Apple & Hazelnut Financier Tatin, *Caramel Custard, Bourbon Ice Cream*
- ❖ Eggnog & Dark Rum Crème Brûlée, *Gingersnap Cookies*
- ❖ Hot Chocolate & Hazelnut Fondant, *Vanilla Bean Ice Cream*
- ❖ Piquant Lemon & Lime Tart, *Raspberry Sorbet*
- ❖ Sticky Toffee Pudding, *Ginger & Butterscotch Sauce*
- ❖ Apple & Blackberry Fruit Crumble, *Vanilla Bean Ice Cream*
- ❖ Mulled Wine Poached Anjou Pear, *Ginger Parfait, Sesame Tuille*

~ Includes Freshly Brewed Regular & Decaffeinated Coffee & Loose Leaf Tea

~ Add a Selection of Petit Fours & Mince Tarts (2 per person) \$5.00 per person

~ Add a Selection of the Finest European Farmhouse Cheese, Grapes, Baguette & Water Biscuits, plated @ \$12.50 for 2 oz.

Gratuities and applicable taxes are not included.

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Chefs Selection of Passed Canapés – 2 pcs. per person



Roasted Parsnip, Apple & Chestnut Velouté

Or

Wedgewood Festive Salad

Dried Cranberries, Candied Pecans, Crumbled Goat Cheese, Lemon Dressing



Roasted Fraser Valley Turkey with Traditional Garnish

Fondant Potato, Forked Yams, Glazed Carrots, Brussels Sprouts

Apple & Chestnut Stuffing, Cranberry Compote

Or

Pan-Roasted Filet of British Columbia Coho Salmon

Dungeness Crab Risotto, White Wine Velouté

Or

Grilled “AAA” Alberta Beef Tenderloin

Rösti Potato, Wilted Greens, Bourguignon Sauce

Or

Roasted Rack of Herb Crusted Lamb

Gratin Potato, Seasonal Vegetables, Rosemary Roasting Juices



Dark Rum & Eggnog Crème Brûlée

Ginger Snap Cookies

Or

Traditional Plum Pudding

Brandy Butter & Dark Rum Sauce

Freshly Brewed Regular & Decaffeinated Coffee & Loose Leaf Tea

Mince Tarts & Petit Fours, Bowls of Nuts & Mandarin Oranges



\$85.00 per person

We will need confirmed numbers for each Entrée 1 week prior to function.

Or

\$95.00 per person

Your guests may order choice of Entrée at dinner

Soup followed by Wedgewood Festive Salad Appetizer Option ~Add \$5.00 per person

Gratuities and applicable taxes are not included.