

WEDGEWOOD

HOTEL & SPA



C H R I S T M A S L U N C H 2 0 1 0

(minimum 12 people)

Select One:

- ❖ Salad of Baby Arugula & Watercress, *Crisp Prosciutto, Padano Cheese, Cabernet Vinegar Dressing*
- ❖ Crisp Hearts of Romaine Salad, *Caesar Dressing*
- ❖ Wedgewood Festive Salad, *Organic Greens, Goat Cheese, Candied Pecans, Dried Cranberries, Lemon Dressing*
- ❖ Duck Liver & Cognac Parfait, *Okanagan Fruit Compote, Toasted Brioche*
- ❖ Avocado & Hand Peeled Shrimp Salad, *Blush Aioli*
- ❖ Croquettes of Goat Cheese & Soft Herbs, *Organic Seasonal Leaves & Herbs, Walnut Dressing*
- ❖ Applewood Smoked Salmon & Dungeness Crab, *Marinated Cucumber Salad, Fine Herbs*
- ❖ Maple Roasted Yam & Sweet Potato Soup, *Cinnamon Chantilly*
- ❖ Roasted Tomato & Fennel Soup, *Goat Cheese Croquettes*



Select One:

- ❖ Risotto of Seasonal Woodland Mushrooms & Ricotta Cheese, *Parmesan Wafer*
- ❖ Roast Turkey, Apple & Chestnut Stuffing, *Seasonal Vegetables, Cranberry Sauce*
- ❖ Grilled Filet of British Columbia Coho Salmon, *Sunchoke, Arugula & Smoked Salmon Hash*
- ❖ Pan Seared Filet of Halibut, *Basil Forked Potato, Mediterranean Vegetables, Tomato Fondue*
- ❖ Crisp Confit of Fraser Valley Duck Leg, *Root Vegetable and Flagoulet Bean Ragout, Sherry Jus*
- ❖ Grilled AAA Strip Loin, *Gratin Potatoes, Wilted Greens, Bourguignon Jus*
- ❖ Slow Braised Shank of Lamb, *Potato Gnocchi, Garden Vegetables, Rosemary Jus*



Select One:

- ❖ Plum Pudding, *Dark Rum Sauce, Brandy Butter*
- ❖ Dark Rum & Egg Nog Crème Brûlée, *Shortbread Cookies*
- ❖ Mascarpone & Green Tea Cheesecake, *Exotic Fruit Compote*
- ❖ Dark Chocolate & Hazelnut Terrine, *Praline Ice Cream*
- ❖ Classic Tiramisu, *Espresso Ice Cream*
- ❖ Hot Apple & Blackberry Crumble, *Bourbon Vanilla Bean Ice Cream*
- ❖ Sticky Toffee Pudding, *Ginger & Butterscotch Sauce*

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

\$45.00 per person

Gratuities and applicable taxes are not included.

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C H R I S T M A S L U N C H 2 0 1 0 W E D G E W O O D S I G N A T U R E L U N C H

Roasted Parsnip, Apple & Chestnut Velouté

Or

Wedgewood Festive Salad

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



Pan Seared British Columbia Coho Salmon

Crisp Potato Rösti, Wilted Winter Greens, Lemon Beurre Blanc

Or

Roasted Fraser Valley Turkey with Traditional Garnish

*Fondant Potato, Roasted Parsnips, Glazed Carrots
Apple & Chestnut Stuffing, Cranberry Compote*

Or

Grilled Strip Loin of Alberta Beef

*Grain Mustard & Chive Whipped Potatoes
Mushroom Ragout, Cabernet Jus*



Milk Chocolate & Hazelnut Mousse Cake

Bitter Chocolate Sauce, Vanilla Bean Ice Cream

Or

Traditional Plum Pudding

Brandy Butter & Dark Rum Sauce

Freshly Brewed Regular & Decaffeinated Coffee & Tea

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



\$50.00 per person

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

Or

\$55.00 per person

Your guests may order choice of each Course at lunch.

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

Gratuities and applicable taxes are not included.