

WEDGEWOOD

HOTEL & SPA



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

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.