

WEDGEWOOD

HOTEL & SPA



C H R I S T M A S D I N N E R 2 0 0 9

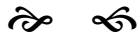
Select One:

- ❖ Wedgewood Festive Salad, *Dried Cranberries, Candied Pecans & Goat Cheese*
- ❖ Salad of Baby Spinach, *Endive, Anjou Pear, Crumbled Blue Cheese, Lemon Dressing*
- ❖ Parsnip & Apple Soup, *Roasted Apple and Chestnuts*
- ❖ Jerusalem Artichoke Velouté, *Shaved Winter Black Truffle*
- ❖ Applewood Smoked Salmon with Chive Sour Cream, *Traditional Garnish*
- ❖ Salad of Nova Scotia Lobster, *Avocado & Ruby Grapefruit*
- ❖ Terrine of Confit Duck & Foie Gras, *Red Beet & Apple Compote*



Select One:

- ❖ Traditional Roast Turkey with Chestnut & Apple Stuffing \$80.00 per person
Chive Whipped Potatoes, Seasonal Vegetables, Cranberry & Port Compote
- ❖ Filet of British Columbia Sockeye Salmon \$80.00 per person
Sunchoke & Smoked Salmon Hash, Horseradish Sour Cream
- ❖ Roasted Breast of Wentzel Farm Duck \$83.00 per person
Pastilla of Slow Braised Leg, Rapini, Forked Squash, Red Wine Shallot Sauce
- ❖ Herb Crusted Rack of Lamb with Fondant Potatoes \$85.00 per person
Basil Forked Potatoes, Mediterranean Vegetables, Kalamata Olive Jus
- ❖ Grilled Tenderloin of Alberta Beef Tenderloin \$85.00 per person
Mushroom & Chive Potato Rösti, Seasonal Vegetables, Mushroom Madeira Jus



Select One:

- ❖ Traditional Plum Pudding, *Brandy Butter & Dark Rum Sauce*
- ❖ Warm Apple Tatin, *Caramel Ice Cream*
- ❖ Eggnog & Dark Rum Crème Brûlée
- ❖ Hot Chocolate Fondant, *Vanilla Bean Ice Cream*
- ❖ Classic Tiramisu, *Espresso Ice Cream*
- ❖ Sticky Toffee Pudding, *Ginger & Butterscotch Sauce*
- ❖ Seasonal Fruit Crumble, *Vanilla Bean Ice Cream*

~ 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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C H R I S T M A S D I N N E R 2 0 0 9 W E D G E W O O D S I G N A T U R E D I N N E R

Maple Roasted Butternut Squash Velouté



Wedgewood Festive Salad

Dried Cranberries, Candied Pecans, Salt Spring Island Goat Cheese, Lemon Dressing



Roasted Fraser Valley Turkey with Traditional Garnish

Whipped Potato, Roasted Parsnips, Glazed Carrots

Apple & Chestnut Stuffing, Cranberry Compote

Or

Pan-Roasted Filet of Skeena River Sockeye Salmon

Potato & Herb Gnocchi, Chive Velouté

Or

Grilled "AAA" Alberta Beef Tenderloin

Thyme Rösti Potato, Horseradish Crust

Red Wine Shallot Jus

Or

Rosemary & Sweet Garlic Roasted Rack of Lamb

Fondant Potato, Ratatouille

Green Beans, Basil & Tomato Jus



Sticky Toffee Pudding

Ginger & Caramel Sauce, Dark Rum Ice Cream

Freshly Brewed Regular & Decaffeinated Coffee & Loose Leaf Tea

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



\$95.00 per person

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

Or

\$105.00 per person

Your guests may order choice of Entrée at dinner

Gratuities and applicable taxes are not included.