

WEDGEWOOD

HOTEL & SPA



C H R I S T M A S L U N C H 2 0 0 9

(minimum 12 people)

Select One:

- ❖ Spinach, Pear & Blue Cheese Salad, *Lemon Dressing*
- ❖ Crisp Hearts of Romaine Salad, *Caesar Vinaigrette*
- ❖ Wedgewood Festive Salad, *Organic Greens, Goat Cheese, Candied Pecans, Dried Cranberries, Lemon Dressing*
- ❖ Duck Liver Parfait, *Spiced Fruit Chutney, Toasted Sourdough*
- ❖ Croquettes of Goat Cheese & Soft Herbs, *Organic Seasonal Leaves & Herbs, Hazelnut Dressing*
- ❖ "Cussion" of Smoked Salmon & Crab, *Marinated Fennel, Fine Herb Salad*
- ❖ Maple Roasted Yam & Sweet Potato Soup
- ❖ Corn Velouté, *Side Stripe Prawns & Green Onions*



Select One:

- ❖ Risotto of Butternut Squash & Ricotta Cheese, *Parmesan Wafer*
- ❖ Roast Turkey, Apple & Chestnut Stuffing, *Seasonal Vegetables, Cranberry Sauce*
- ❖ Grilled Filet of Skeena River Sockeye Salmon, *Sunchoke, Arugula & Smoked Salmon Hash*
- ❖ Pan Seared Filet of Halibut, *Basil Forked Potato, Mediterranean Vegetables, Tomato Fondue*
- ❖ Grilled Sirloin of Lamb, *Dauphinoise Potatoes, Ratatouille, Olive Jus*
- ❖ Slow Braised Short Rib of Beef, *Mustard & Chive Mash, Bourguignon Jus*



Select One:

- ❖ Plum Pudding, *Dark Rum Sauce, Brandy Butter*
- ❖ Dark Rum & Egg Nog Crème Brûlée, *Shortbread Cookies*
- ❖ Vanilla & Mascarpone Cheesecake, *Red Berry Compote*
- ❖ Chocolate & Hazelnut Tart, *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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CHRISTMAS LUNCH 2009 WEDGEWOOD SIGNATURE LUNCH

Roasted Butternut Squash Soup



Pan Seared British Columbia Sockeye Salmon
Risotto of Side Stripe Shrimp, Lobster Lemongrass Sauce

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
Truffle Forked Potato, Mushroom Ragout, Red Wine Sauce



Chocolate & Hazelnut Mousse Cake
Bourbon Vanilla Anglaise, Coffee Ice Cream

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 Entrée 1 week prior to function.

Or

\$55.00 per person

Your guests may order choice of Entrée at lunch.



(Add 2nd Appetizer Option ~ \$5.00 per person)

Signature Wedgewood Salad

Organic Leaves, Dried Cranberries, Pecan Nuts & Goat Cheese Salad, Lemon Dressing

Gratuities and applicable taxes are not included.