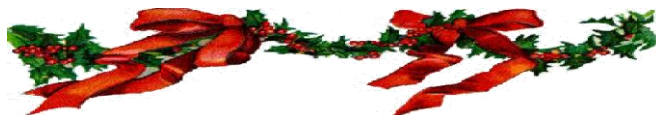


*Happy Holidays...*

# *Bacchus*

*CHRISTMAS DAY LUNCH 2010*

*Saturday December 25<sup>th</sup>, 2010*



*Maple Roasted Butternut Squash & Pumpkin Velouté  
Kirsch Chantilly, Toasted Pumpkin Seeds*



*Traditional Roast Grain Fed Turkey  
Apple & Chestnut Stuffing, Glazed Carrots & Parsnips  
Forked Yams, Potato Purée, Rosemary Roasting Juices, Cranberry Sauce*



*Housemade Plum Pudding with Prune and Armagnac Ice Cream  
Dark Rum Sauce & Brandy Butter*

*Christmas Petit Fours & Mince Pies*



*3 Courses \$65.00 per person - \$35.00 for children 10 and under  
(Gratuity and taxes not included)*

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*Executive Chef, Lee Parsons*

