



## *Old Time Holiday Dinner*

EVENING TO START WITH MULLED WINE AND  
ROASTED CHESTNUTS ON THE PATIO

### *First Course*

*Molasses cured salmon, citrus and fennel, dill and coriander*

*Roasted apple and Quince salad, walnuts, chicory and Highland Blue Cheese*

*Pickled beets with Crème Fraise*

### *Second Course*

*Traditional Style Quebecoise Tortiere*

*Roasted Brussel Sprouts and Smoked Bacon*

*Whipped potatoes*

### *Dessert*

*House-made Pecan Pie*

*Vanilla Cream*

COURSES ARE SERVED FAMILY STYLE

PLEASE NOTE THIS MENU IS SUBJECT TO CHANGES