

# 12 Days of Christmas

## Menu

### December 2 – on the 1st day of Christmas

- Traditional Roasted Turkey with sage dressing
- Guinness Bison Sirloin Stew

### December 3 – on the 2nd day of Christmas

- AAA Alberta Prime Rib with Yorkshire Pudding and merlot au jus
- Smoked Applewood Cheddar & Wild Mushroom Stuffed Supreme of Chicken with white wine cream sauce

### December 6- on the 3rd day of Christmas

- Herb Crusted Grilled Halibut with chilli lime cream sauce
- Roasted Alberta Beef Sirloin with port & mushroom jus

### December 7 – on the 4th day of Christmas

- Traditional Roasted Turkey with seven grain rice, sausage & apple stuffing
- Maple Dijon Glazed Ham with pineapple Dijon sauce

### December 8 – on the 5th day of Christmas

- Red Wine Braised Beef Short Ribs
- Seafood Newburg

### December 9 – on the 6th day of Christmas

- Orange Ginger Glazed Duck with orange sauce
- Rosemary & Scotch Marinated Salmon with sweet ginger glaze

### December 10 – on the 7th day of Christmas

- AAA Alberta Beef Sirloin with brandy & fig jus
- Baked Salmon with star anise & champagne cream sauce

### December 13 – on the 8th day of Christmas

- Traditional Roasted Turkey with pan gravy
- Honey Bourbon Glazed St. Louis Style Pork Ribs

### December 14 – on the 9th day of Christmas

- Apricot Glazed Cornish Game Hen
- Grilled Cod Loin with tomato caper beurre blanc

### December 15 – on the 10th day of Christmas

- Chicken Coq au Vin
- Herb & Pepper Crusted Lamb Leg with cabernet jus and mint gremolata

### December 16 – on the 11th day of Christmas

- Cranberry Balsamic Glazed Duck
- Saffron Pernod Shrimp & Scallops

### December 17 – on the 12th day of Christmas

- Traditional Roasted Turkey with sage stuffing & pan gravy
- Grilled Pork Loin Medallions with cabernet mushroom sauce

## Buffet includes

Selection of fresh baked rolls and Focaccia bread - Vegetable crudités and dip platter - Imported and select Canadian cheese platter

European sliced deli meat platter - Fresh seasonal fruit platter assorted seafood platter

A west coast catch of smoked salmon, cold poached salmon fillet, BBQ salmon tips, smoked fish and peppered sweet salmon

Antipasti platter with marinated olives and pickles - Chef's selection of garden salads - Chef's fresh daily selection of vegetables and potato accompaniment

Decadent assortment of Christmas desserts including our - famous House Made Chamber Sticky Pudding

**\$26.50 per person**

(plus service and GST)

**FOR RESERVATIONS**

**PLEASE CALL**

**403.750.0415**