



Winter Wonderland Festive Buffet

Monday December 25th, 2017

Soup & Breads

Rustic House Baked Artisan Breads & Rolls
Normandy Onion Soup with Apple Cider, Thyme & Cream

Salads

Heritage Greens with Cranberry Vinaigrette, Dried Fruit and Roasted Nuts
Creamy Potato and Dill Salad with Egg
Baby Kale, Apples, Pickled Beets, Spiced Walnuts, Cider Dressing
Root Vegetable Slaw with Honey Vinaigrette
Baby Bocconcini and Rainbow Cherry Tomato Salad with Arugula Pesto
Shaved Fennel, Asian Pear, Orange & Olive Salad

Antipasto

Roasted Red Peppers, Marinated Olives, Artichokes & Smoked Cheddar

Aqua

Smoked Rainbow Trout & Peppered Mackerel | Smoked Salmon & Capers
Jumbo Prawns with Cocktail Sauce and Fresh Lemon | Chilled Seafood Salad with Cilantro & Chilis
Oysters with Traditional Garnishes | PEI Steamed Mussels Meuniere

From the Carvery

Roasted AAA Beef Striploin with Cabernet Sauce, Dijon & Horseradish
Butter Basted Golden Turkey with Apple-Sage Stuffing, Pan Gravy & Cranberry Sauce

Festive Hot Selections

Duck Confit with White Bean Cassoulet | Seafood Medley with Lobster Sauce, garnished with Crispy Leeks
Butternut Squash Ravioli with Roasted Hazelnuts & Sage-Parmesan Cream Sauce
Chicken Chasseur with Demi Glaze, Pearl Onions, Baby Mushrooms & Tomatoes
Roasted Winter Root Vegetables | Garlic Mashed Potatoes | Herb Roasted New Potatoes

Sugar Therapy

Horseshoe's Sticky Toffee Pudding with Caramel Sauce | House Baked Apple Pie | Pumpkin Pie
Assorted Cakes and Tortes | Christmas Cupcake Tower | New York Cheesecake | Christmas Yule Log
Fresh Fruit Salad | Ontario and Quebec Cheese Selection | Cherries Jubilee Flambé served over Vanilla Bean Ice Cream

Pricing:

\$54.99 for Adults
\$24.99 for Children 5 - 12
No charge for children 4 and under

Seatings:

1:00pm, 3:30pm and 6:00pm

To Book a Table:

Please call the Inn Steakhouse at
(705) 835-2790 ext. 1413 or the
Front Desk at ext. 1349

Reservations required