



# Winter Wonderland Festive Buffet

**Tuesday December 25th, 2018**

## **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  
Potato, Caramelized Onion & Mustard-Maple Vinaigrette  
Baby Kale, Apples, Pickled Beets, Spiced Walnuts, Cider Dressing  
Root Vegetable Slaw with Honey Vinaigrette  
Cous Cous, Chick Pea Salad with Raisins, Almonds & Cinnamon  
Panzanella Salad with Olives, Basil & Balsamic Vinaigrette

## **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 & Chilies  
Oysters with Traditional Garnishes | PEI Steamed Mussels Meuniere

## **From the Carvery**

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

## **Festive Hot Selections**

Duck Confit with White Bean Cassoulet | Pan Roasted Basa 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 | 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 3 - 12  
No charge for children 2 and under

### **Seatings:**

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

### **To Book a Table:**

Please call the Inn Steakhouse at  
(705) 835-2790 x 1413

Reservation required