

Christmas in the Lounge

3 course plated Christmas dinner with group Appetizers

Chef's Selection of Local and Imported Charcuterie with Artisan Cheeses

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Choice of one:

Pesto Risotto – Sautéed Prawn, Diced Butternut Squash and Garlic chips

Or

In House Smoked Salmon– Bearnaise – Candy Almonds - Golden Beets Carpaccio

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Choice of one:

Roasted Fraser valley Turkey- Chestnut Stuffing- Smoked Garlic Mashed Potatoes - Diced Winter Vegetables – Fresh Herbs - Truffle Salt

Or

8oz Ribeye steak – Bordelaise- Pearl Onions – Shallots – Olives- Bacon– Root Vegetables – Large Pomme Frites

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Choice of One:

Pumpkin Spiced Crème Brulee – Gingerbread Crisp

Or

Chocolate Lava Cake– Passion Fruit Sauce– Vanilla Ice Cream

\$85.00 per person

Menu By

Executive Chef Jean-Yves Benoit

Our Executive Chef reserves the right to change menu items as nature or market may dictate.

The Lodge reserves the right to change prices due to current market condition.

Prices do not include Service Charge and GST.