



FRASER RIVER LODGE

Luxury Wilderness Resort

The Christmas Buffet

Appies

Chef's Selection of Local and Imported Charcuterie with Artisan Cheeses
Farm Fresh Crudités – assorted homemade dips

Dinner

Fresh Baked Rolls and Butter

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Hand Mixed Greens
Balsamic Vinaigrette
Buttermilk Ranch

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Caesar Salad - focaccia Crouton, Parmigiano-Reggiano, anchovy dressing

Button Mushroom Salad – tarragon, lemon and extra virgin olive oil

Endive Salad – Smoked local cheese – Apples – Walnuts – Cranberries

Pesto Pasta – Roasted Cherry tomatoes – Pinenuts – Hazelnuts – Cumin - Gouda

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Roasted Winter Vegetables – fresh herbs & garlic

Smoked Garlic Mashed Potatoes

Tartiflettes – Yukon Gold Scalloped Potatoes – Onion-Bacon-Local Smoked Cheese

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Roasted Fraser Valley Turkey – Chestnut stuffing, natural gravy

Pan Seared Ling Cod – Squash Puree with spice – Citrus Beurre Blanc

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The Carvery

Slow Roasted Angus Prime Rib – natural jus

Afters

Gateaux's and Seasonal Tortes, Chef's Selection of Bars and Squares

Festive Cookies, Fresh Fruit

Coffee & Tea

\$60.00 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.