

# CHRISTMAS DINNER BUFFET

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CHEF'S SELECTION OF LOCAL AND IMPORTED CHARCUTERIE WITH LOCAL CHEESES

FRESHLY BAKED ARTISAN BREADS AND BUTTER

## WINTER MIXED GREENS

SHAVED ROOT VEGETABLES, CRANBERRY VINAIGRETTE

## SPINACH CAESAR SALAD

BACON, PARMIGIANO-REGGIANO, CLASSIC DRESSING,  
BALSAMIC GLAZE

## MAPLE ROASTED SQUASH SALAD

BABY KALE, SMOKED YOGURT, SHALLOTS,  
SUNFLOWER SEEDS, FORAGED VINAIGRETTE

## APPLE QUINOA SALAD

APPLES, ARUGULA, CUCUMBER, FETA CHEESE,  
CRANBERRIES, PUMPKIN SEEDS

## SEASONALLY SELECTED WINTER VEGETABLES

## BUTTERMILK MASHED POTATOES

## HERB BRINED FRASER VALLEY TURKEY

STUFFING BREAD PUDDING, NATURAL GRAVY

## PAN SEARED BC SALMON

CHIPOTLE MAPLE GASTRIQUE

## *the carving*

## ASH-RUBBED ANGUS PRIME RIB

NATURAL JUS, YORKSHIRE PUDDING, HORSERADISH  
CREAM

## *afters*

BUTTERSCOTCH & GINGERSNAP PARFAIT

CANDY CANE CREAM PUFFS

BUTTER TARTS

SEASONAL FRESH FRUIT PLATTER

COFFEE & TEA

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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 CONDITIONS.  
PRICES DO NOT INCLUDE SERVICE CHARGE AND GST.