

CHRISTMAS LUNCH BUFFET

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

afters

BUTTERSCOTCH & GINGERSNAP PARFAIT

CANDY CANE CREAM PUFFS

BUTTER TARTS

SEASONAL FRESH FRUIT PLATTER

COFFEE & TEA

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.