



INN ON THE TWENTY

Christmas Buffet 2018

\$40 adults - \$20 children plus tax

Reservations required

Selection of fresh baked breads, croissants and mini quiches

SALADS

Local hothouse mixed greens, choice of dressings and vinaigrettes

Baby gem salad, bacon bits, parmesan cheese, creamy buttermilk dressing

Wild rice and quinoa salad with radicchio, apricots, citrus vinaigrette

Green bean salad with almonds and cranberries in sherry vinaigrette

Spinach and endive salad with blue cheese, walnuts, pomegranate vinaigrette

Pasta salad, penne pasta with asparagus, cherry tomatoes tossed in pesto sauce

Roasted beet salad, dill, hazelnuts and sherry vinaigrette

Selection of veggies with assorted dips and dressings

PLATTERS

Selection of Canadian cheese, toasted baguette crostinis, preserves and pickles

Roasted red peppers, mixed olives, with sherry vinaigrette

House made chicken galantine, marinated spring radishes

Selection of charcuterie and house cured meat, gherkins & Kozlik's mustard

Whiskey cured Atlantic salmon, caper berries, pickled red onion & dill crème fraiche

Deviled eggs

HOT ITEMS

House cured ham with mashed potatoes, honey glazed carrots and mustard jus

Pan seared Atlantic salmon, fingerling potato, buttered spinach, and dill beurre blanc

Roasted turkey, stuffing, brussel sprouts, cranberry jus

Eggs Benedict, peameal bacon, toasted English muffin, hollandaise
Eggs Florentine, sautéed spinach, toasted English muffin, hollandaise
Pancakes or French toast with whipped honey butter and maple syrup

DESSERT TABLE

Domestic and tropical fruit platter
In house made dessert selection

Available in the Restaurant & Windows Room ;

Tuesday December 25th, 2018 Restaurant : From 10.30 am until 2.30 pm.

Windows Room : From 10.00 am until 2.30 pm.

Adult \$40- Children under 12 year old- \$20

Price is subject to taxes and gratuities.