FESTIVE GREETINGS 2022

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LUNCHEON MENU

SOUPS

Cream of Mushroom with Truffle Oil Chicken Consommé Julienne of Crepe

SALADS

Winter Leaves With Apple Wood Smoked Bacon & Maple Walnut Dressing. Ever Greens Passion Fruit Vinaigrette, Golden Fried Brie and Artisan leaves ENTREES

Traditional Turkey Herb Bread Stuffing and Bacon Wrapped Sausage Sauté Rock Fish Red Grape & Dry Vermouth Beurre Blanc Grilled Sirloin Of Beef

Baked Vine Ripe Tomato Sauce Au Poivré

<u>AFTERS</u>

Christmas Pudding & Brandy Sauce Mad Hatters Daily Selection

Choice of Two Courses for \$40, Three Courses for \$48 or Four Courses for \$55