



Christmas Eve Buffet

5:00 – 9:00 p.m. | Reservations are highly recommended | 902-245-7712

— SALADS —

Garden Salad (GF, V)

A fresh medley of crisp greens, cucumbers, tomatoes and carrots served with assorted dressings

Caesar Salad

Crisp romaine lettuce tossed with garlic croutons, parmesan cheese and creamy Caesar dressing

Potato Salad (GF)

Classic creamy potato salad blended with herbs, mustard, and a hint of tangy pickle

Seafood Pasta Salad (DF)

Chilled pasta mixed with Digby Scallops, Nova Scotia Lobster, Shrimp, seasonal vegetables and lemon olive oil dressing

— SEAFOOD BOUNTY —

Smoked Atlantic Salmon (GF)

Delicately smoked salmon with a silky texture and rich flavor

Dill Shrimp & Melon (GF, DF)

Juicy melon paired with chilled Shrimp in a light dill marinade

Local Pickled Herring (GF, DF)

Tangy and tender herring cured with traditional local pickling spices

Tuna Tartare (GF, DF)

Finely diced fresh Tuna seasoned with citrus, herbs and a hint of spice

Digby Scallop Ceviche (GF, DF)

Fresh Digby scallops marinated in citrus juice with herbs

— SOUP —

Churchill's Chowder (GF)

A hearty and creamy seafood chowder brimming with local catch and vegetables

— HOT STATIONS —

Pan-Seared Nova Scotia Scallops (GF, DF)

Tender Digby Scallops seared to golden perfection, served with parsnip puree

Steamed Mussels in Garlic Marinara Sauce (GF, DF)

Atlantic Mussels steamed in a rich tomato and garlic-infused sauce

Lobster Penne Bake

Baked penne pasta tossed with succulent Nova Scotia Lobster in a creamy, cheesy sauce

Roast Salmon with Maple Mustard Sauce (GF, DF)

Oven-roasted Atlantic Salmon glazed with sweet maple and tangy mustard

Roast Honey-Glazed Pork Loin (GF, DF)

Slow-roasted Pork loin glazed with honey and paired with spiced sauce

Roasted Potatoes (GF, DF, V)

Crispy-on-the-outside, tender-on-the-inside seasoned roasted potatoes

Steamed Seasonal Vegetables (GF, DF, V)

A colorful medley of lightly steamed farm-fresh vegetables

— DESSERTS —

Plum Pudding, Chocolate Cake, Cheesecake, Pumpkin Cheesecake, Chocolate Torte (GF), Carrot Cake (GF, DF, V) and More

— BEVERAGES —

A Variety of Teas, Sissiboo Coffee and Juices

\$65 Adults | \$24 Children (12 & under) plus taxes
Gratuities not included.

