

Christmas Day Dinner

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

— APPETIZER —

**Maple Butternut Squash Soup with
Crème Fraîche & Shallot Crunch**

*Silky roasted squash blended with Nova Scotia
maple, topped with crème fraîche and crispy
shallot crunch*

OR

**Charred Winter Vegetable Salad with Mixed
Greens & Toasted Walnuts (GF, V)**

*A warm blend of seasonal charred vegetables
with mixed greens and toasted walnuts with
house made maple cranberry sauce*

— MAIN COURSE —

**Six Pan-Seared Digby Scallops with Glazed
Carrots, Crisp Pancetta, Creamy Mashed
Potatoes & Parsley Butter Sauce**

*Tender scallops served with glazed carrots, crisp
pancetta, creamy mashed potatoes, and a rich
parsley butter sauce*

OR

8 oz Roast Beef

*Slow roasted, locally sourced beef, served with
glazed carrots, creamy mashed potatoes and
horseradish au jus*

OR

8 oz Traditional Turkey Dinner

*Classic roasted turkey with stuffing, mashed
potatoes, steamed vegetables, cranberry sauce
and rich gravy*

OR

Winter Vegetable Pie

*Hearty vegetable pie served with crispy fried
Brussels sprouts and a savory wild mushroom
reduction*

— DESSERT —

Pumpkin Cheesecake

*Seasonal pumpkin blended into rich a cheesecake
with warm spices*

OR

Carrot Cake (GF, DF)

*Moist spiced carrot cake paired with a warm,
flavorful spiced rum raisin sauce*

OR

**Flourless Chocolate Torte with
Vanilla Coulis (GF)**

*Rich, dense chocolate torte served with a smooth
vanilla coulis*

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

