



Churchill's

RESTAURANT & LOUNGE

New Year's Eve Dinner

5:00 – 9:00 p.m.

Reservations are highly recommended | 902-245-7712

— APPETIZER —

Lobster Bisque

Creamy, velvety bisque rich with fresh Nova Scotia lobster and a touch of herbs

OR

Winter Salad (GF, DF)

Charred parsnips, goat cheese, dried cranberries, mixed greens with maple dijon vinaigrette

OR

Shrimp Cocktail

Chilled shrimp served with tangy cocktail sauce

— MAIN —

Pan Seared Digby Scallops

Six tender scallops paired with sautéed mushrooms, spinach, bacon jam and a bold red pepper rouille

OR

6 oz. Annapolis Valley Tenderloin & Two Crab Cakes

Locally sourced tenderloin with seasonal vegetables and au jus, accompanied by two crab cakes with roasted red pepper sauce

OR

Pan Fried Duck Breast

Juicy duck breast served with creamy mashed potatoes, sautéed zucchini, and a tangy sauce of mustard, dried apricots, cranberries, raisins and dates

OR

Seven Cauliflower, Chickpea and Lentil Pakoras (GF, V)

Crispy spicy fritters served with tangy tomato chutney

— DESSERT —

Three Chocolate Terrine with Baileys Salted Caramel (GF)

Decadent layered chocolate terrine drizzled with Baileys-infused salted caramel

OR

Christmas Bread Pudding with Spiced Rum Sauce

Warm, comforting bread pudding infused with festive spices and served with a rich spiced rum sauce

OR

Champagne Panna Cotta with Toasted Almond Crumble

Silky panna cotta infused with champagne, topped with a crunchy toasted almond crumble



\$75 plus taxes. Gratuities not included.