

Season of *sweet* SURPRISES.

Sunday, December 24th Dinner

Please call for reservations | 416 945 3323

Cold Display

Abundance of our Creative Salads
Charcuterie Board with Pickles, Chutney &
Crisp Breads
Array of Antipasto with Roasted
Vegetables

Soup

East Coast Seafood Chowder with Sour
Croutons

Seafood Display

Rare Seared Tuna
Vodka Dill Cured Salmon Gravad lax
Poached Shrimps, Smoked Salmon and
Scallops
White Wine Steamed Mussels, Lemon &
Caper Calamari
And more...

Entrées

The King's Traditional Beef Wellington
Slow Roasted Free Range Turkey with all
the Trimmings
Whole Roasted Leg of Lamb
Five Spice Braised Pork
French Canadian Tourtiere
Asian Cod with Scallion Chimichurri
Salmon Confit
Fresh Pasta Vegetarian/Seafood
Vegan Entrée

Sweet Endings

Decadent Cakes and Pastries
Yule Logs & Christmas Pudding with Rum
Sauce
Mincemeat Tartlets
Crepes Suzette with Grand Marnier
Fresh Fruits and Berries
Imported and Domestic Cheese Palette

\$155 Adults, \$77 children 3-12 (plus tax)

Complimentary For Children 3 & Under

Seating Available Every Half An Hour

**From 5:00 pm To 10:00 pm. (Last seating at
8.30pm)**