

Catering Menu



Appetizers

Fresh garden salad with crunchy vegetables and tarragon dressing

or

Homemade black pudding, Pinnacle whisky and bacon marmalade, buttered apples with Calvados

or

Citrus salmon gravlax, pickled beets, Waldorf salad

or

Lobster bisque with butternut squash, sautéed Portobello mushrooms

Main dishes

Portuguese-style grilled Cornish hen, crushed baby potatoes & onions

or

Brome Lake duck confit, scalloped potatoes, Shitake and red wine sauce

or

Bœuf bourguignon and sautéed root vegetables

Desserts

Coconut cheesecake, rum & vanilla candied pineapple

or

Chocolate and praline « mini » log, sea salt caramel



