

## Holiday Group Menu

Fresh Baked Bread with Butter

### Course One

Butternut Squash Soup

*Maple Crème Fraiche*

Or

Winter Greens

*Poached Pear, Peppered Vanilla Vinaigrette*

### Course Two

Roasted Turkey

*Butter Whipped Potatoes, TWG Chamomile Carrots, Brussel Sprouts Sautéed in Lemon and Garlic*

*Traditional Gravy, House-Made Cranberry Compote*

Or

Pan Seared Pacific Ling Cod

*Hazelnut Butter Sauce, Herb-Roasted Potatoes and Root Vegetables, Creamed Leeks*

### Signature Pastry Plate

Chocolate Éclair

Apple Cinnamon Mini Parcel, Chai Caramel Sauce

Spiced Pumpkin Tart

Ginger Snap

Gluten-Free or  
Vegetarian  
Options Available  
Upon Request

Choice of Gourmet Coffee or TWG Tea

**\$49**

*Pre-Orders Required*



## Holiday Menu Enhancements . . .

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### **Passed Hors D'Oeuvres**

*(\$48/ Dozen)*

Brandy & Dried Plum Pork Sausage Rolls

*Served Hot; Onion Jam, & Pickles*

Spiced Chicken and Mushroom Buns

*Served Hot*

Smoked Salmon Cucumber Bites

*(gf) Served Chilled; Lemon-Dill Cream Cheese*

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### **Stationary Appetizers**

Pendray Cheese and Charcuterie Board

*Locally Sourced Selection of Gourmet Cheeses, Charcuteries, Onion Jam, Crostini*

*(\$225 - Serves 10-12)*

Crudité Board

*Fresh Organic Veggies with House-Made Creamy Dill Dip*

*(\$72 - Serves 10-12)*