

Christmas

MENU I

QUINOA & BRUSSEL SPROUTS

Quinoa, Brussel Sprouts, Avocado, Candied Apricot, Cherry Tomatoes
tossed in a Citrus Yogurt Dressing topped with Burrata & Focaccia Bruschetta

or

SOUP

Choose One

Roasted Pumpkin or Fish Chowder or Truffle Infused Parsnip Veloute



ROAST TURKEY AND CHESTNUT STUFFING

Served au Jus with Maple Cinnamon Ham & Cassava Pie

or

PAN ROASTED CAJUN SPICED LOCAL FISH

Cranberry Butter Sauce

Served with Seasonal Vegetables & Starch of the Day



VANILLA SOUFFLE

Roasted Chestnut Brandy Anglaise

Coffee or Tea

\$78.50 per person
plus 20% service charge

Dessert addition or substitution available upon request



Christmas

MENU II

MIDDLE EASTERN SPICED GRILLED JUMBO SCAMPI

Tabouleh Salad, Lemon Garlic Sauce



SPINACH & ARTICHOKE SALAD

Grilled Artichoke, Manchego Cheese, Arugula, Pine Nuts & Balsamic Glaze

or

SOUP

Choose One

Roasted Pumpkin or Fish Chowder or Truffle Infused Parsnip Veloute



ROAST TURKEY AND CHESTNUT STUFFING

Served au Jus With Maple Cinnamon Glazed Ham & Cassava Pie

or

SCALLION ASH DUSTED ROASTED LOCAL FISH

Lobster Veloute

or

GRILLED ANGUS NY STRIP STEAK

Port Wine Sauce

Served with Seasonal Vegetables & Starch of the Day



DARK CHOCOLATE & PASSION FRUIT TART

Hazelnut Brittle Tuile & Butter Pecan Ice Cream

or

GINGERBREAD SOUFFLE

Bourbon Mascarpone Cream

Coffee or Tea

\$89.50 per person
plus 20% service charge

Dessert addition or substitution available upon request



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MENU III

LOBSTER MANGO AVOCADO SALAD

Maine Lobster & Avocado tossed in Champagne Lime Vinaigrette
Compressed Cucumber Ribbon, Micro Greens & Tarragon Oil



BURRATA

Asparagus & Grape Tomatoes Salad, Mushroom Duxelles, Arugula, Rosemary Salt

or

Soup

Choose One

Roasted Pumpkin or Fish Chowder or Truffle Infused Parsnip Veloute



ROAST TURKEY AND CHESTNUT STUFFING

Served au Jus with Maple Cinnamon Glazed Ham & Cassava Pie

or

POTATO CRUSTED ROCKFISH

Fennel & Leek Fondue with Saffron

or

CRANBERRY & HERBS CRUSTED FILET MIGNON

Bordelaise Sauce & Crumble of Blue Cheese

Seasonal Vegetables and Starch of the Day



CHRISTMAS SPICES VANILLA SOUFFLE

Pumpkin Spice Sauce

or

CHOCOLATE FONDANT

Eggnog Ice Cream, Fresh Thyme Berries Compote

Coffee or Tea

\$103.50 per person | plus 20% service charge

Dessert addition or substitution available upon request



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BUFFET MENU

COLD

Smoked Salmon Platter

Caesar Salad with Garlic Croutons, Parmesan Cheese & FWs Special Caesar Dressing

Shrimp Cocktail with Spicy Cocktail Sauce

Bermuda Potato Salad

HOT

Traditional Roast Turkey with Gravy

Homemade Cassava Pie and Chestnut Stuffing

Maple Cinnamon Glazed Virginia Ham

Roast Prime Rib of Beef Carving with Yorkshire Pudding

Pan Roasted Salmon with Ginger & Orange Glazed

Four Cheese Macaroni and Cheese

Mixed Vegetables

Roasted New Potato

Add soup of your choice (for additional \$5 per person)

Roasted Pumpkin or Fish Chowder or Truffle Infused Parsnip Veloute

DESSERTS

Sliced Fresh Fruit Platter

Cranberry Pecan Bread & Butter Pudding with Custard Sauce

Yule Log Cake

Baileys & Chocolate Almond Sponge Cake

Chocolate Mousse with Spiced Cream

\$79.50 per person
plus 20% service charge

Dessert addition or substitution available upon request

Sushi Platter

available upon request

\$26.50 per dozen



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DESSERT OPTIONS

available for substitution

Plated Menus Only

Almond Basket with Fresh Berries napped with Grand Marnier
Baked Three Nut (Almond, Pistachio, Hazelnut) & Apricot Strudel
Bread Pudding
Chocolate Fondant with Raspberry Sorbet
Vanilla Crème Brûlée (Pistachio Tuile)
Chocolate Raspberry Gateaux (Buttercream Macaroon)
Pavlova (gf)
Sticky Toffee Pudding with Butterscotch Sauce & Berries

Buffet Menu Only

Apple Strudel
Baklava
Baked Walnuts in Phyllo Pastry with Sugar Syrup
Peach Cobbler
Cheesecake
Chocolate Almond Cake
Key Lime Pie
Lemon Meringue Pie
Lemon Squares
Apple Crumble
Apple Pie

