



# Holiday Menu

## 2026-27

### Group Rates & Packages

Fixed menu
Choice of 2 main courses
Choice of 2 starters and 2 mains, or 3 mains

3-course menu
soup main dessert
69 \$ / pers.
75 \$ / pers.
85 \$ / pers.

4-course menu
starter soup main dessert
79 \$ / pers.
85 \$ / pers.
95 \$ / pers.

5-course experience fixed menu
99 \$ / pers.*

\*Fixed menu based on the season and inspiration of Chef Forbes





## **Starter (3-course)**

Winter vegetable soup

## **Appetizers (4-course)**

Sautéed mushrooms, celeriac purée

—  
Scallop crudo, endive, crab, and paprika cream

—  
Guinea fowl and foie gras pâté en croûte, crunchy mustard salad

—  
Snails and pork with parsley, meat jus and cheese sauce, spinach

## **Main courses**

ose et Lion mushrooms risotto

—  
Halibut, bisque sauce, gnocchi, green peas and celeriac

—  
Roasted turkey, pulled leg, squash purée

—  
Traditional meatball stew, potatoes and marinade

—  
Salmon coulubiatic, crunchy winter vegetable salad, Nordic shrimp sauce  
*(Available exclusively for groups of 20 or more)*

—  
Roasted venison, squash purée, root vegetables and Brussels sprouts  
*(+ \$10, may be substituted with beef blade roast)*

## **Dessert**

Chef's festive creation

Coffee and tea

Depending on the chosen option, please pre-select appetizer(s) and/or main course(s) for your group. If applicable, your guests will make their choice on-site from this selection.