



Old Orchard Inn Hotel & Conference Centre

Sunday, December 31, 2017

Served from 6pm - 8:30pm



Five Course Prix Fixe Menu \$69 pp + taxes + gratuity

AMUSE

Bacon wrapped shrimp on polenta with Anaheim chili & peach glaze

STARTERS

please select one

Sharp cheddar & Ale Soup with dark rye croutons

Lamb keftedes with Tzatziki, feta & tomato

Crispy Duck Confit spring rolls with plum barbecue sauce

WINTER SALAD

Kale & Organic Quinoa garnished with pomegranate and crispy onions
dressed up with a toasted sesame & vegetable vinaigrette

MAINS

please select one

Joyeux Atlantic Salmon & Digby Scallops

Pan seared accompanied by a trio of Digby scallops with lemon olive oil
and rocket greens

Bonne Red Curry Vegetable and coconut ragout served with tofu and basmati rice

Année Chicken Stuffed with provolone cheese and prosciutto with a basil and
sundried tomato cream

New Year's Striploin Char-grilled Triple A 8oz finished with chimichurri sauce
(finely chopped parsley, minced garlic, olive oil, oregano & vinegar)

DESSERTS

please select one

Belgium Dark Torte with white chocolate sauce & raspberries

Gingerbread with warm caramel Brandy sauce & whipped cream

Citrus Sour Cream Tart with a chestnut crust

Freshly Brewed Coffee or Tea