



Old Orchard Inn Hotel & Conference Centre

Five Course Prix Fixe Menu

Tuesday, December 31, 2019

Served from 6pm - 8:30pm

Includes a Glass of complimentary Champagne



AMUSE BOUCHE

House smoked salmon with beet & horseradish

YOUR CHOICE OF STARTERS *please select one*

Mulligatawny Soup

Vegetable curry soup enhanced with coconut milk, chili & spiced peppercorn

Seafood Anitpasto ~ Insalata di Mare ~

Marinated fish & shellfish served with aoli & winter endive

Lamb & Phyllo

Local lamb sausage flowered with mint, garlic & oregano;

Wrapped in layers of buttered phyllo, served with cucumber raita

WINTER SALAD

Arugula tossed with a light olive oil & lemon dressing

Garnished with honey roasted squash, feta cheese & candied walnuts

YOUR CHOICE OF MAINS *please select one*

Joyeux Atlantic Haddock Paneer Grilled & finished with a lobster shrimp spinach cream sauce, flavoured with Sambuca

Bonne Pork Tenderloin Bacon wrapped with maple root vegetables, old fashioned mustard sauce, Swiss cheese fondue & mashed potatoes

Année Lentil & Sweet Potato Croquette with Vegan mushroom gravy garnished with crispy lime & paprika chick peas

Noel Striploin Steak with blue cheese & caramelized onion butter



YOUR CHOICE OF DESSERT *please select one*

Pumpkin Spiced Crème Brule with cinnamon pepitas brittle

Chocolate Mousse Torte (GF) with sparkling raspberry sauce

Caramelized Pear & Apple bread pudding with an apple jack caramel sauce

Freshly Brewed Coffee or Tea

\$69 per person + 16% gratuity + HST