

# Gobble 'Til You Wobble Buffet

Sunday October 12th

## Salads

Autumn apple & fennel slaw

Roasted Beet salad with goat cheese & arugula

Traditional Caesar salad

## Entrees

Warm cornbread & rolls with sweet cream butter

Roasted turkey with herbs

Focaccia stuffing with sage

Maple Dijon glazed ham

Salmon with fresh lemon & dill

Mashed potatoes with roasted garlic

Wild rice & mushroom pilaf

Pan gravy & house made cranberry chutney

Roasted Brussel sprouts

Cinnamon carrots with lemon gremolata

## Dessert

Pumpkin pie with Chantilly cream

Flourless chocolate cake

Coffee / Tea

## Price

Adults \$57

Young Patrons \$25





# **Plates of Gratitude Feature Dinner**

**Monday October 13th**

## **Main**

Golden Roasted Fraser Valley Turkey  
Herbed Focaccia Stuffing  
Silky Smooth Mashed Potatoes with Pan Gravy  
Roasted Harvest Vegetables  
House Cranberry Chutney

## **Dessert**

Pumpkin pie with Devonshire Cream  
OR.  
Flourless Chocolate with Devonshire Cream

## **Price**

**Adults \$45**  
**Young Patrons \$25**