

CHRISTMAS DINNER 59



GRAZING TABLE

SMOKED KUTERRA SALMON

lemon creme fraiche, capers

BEET SALAD

citrus poached beets, brussel sprouts, crumbled goat cheese, spinach

QUINOA SALAD

kale, herbs, dreid fruits, candied nuts

DIPS & BREADS

olive tapenade, tabouleh, red pepper hummus

CHARCUTERIE & CHESSE

valbella meats & pates, pickles
Canadian cheese

SWEETS

PASTRY CORNER

macarons, mini cupcakes, cake pops
gingerbread cookies, eclairs

YULE LOG

chocolate sponge roulade

BLACK FOREST CHERRY-TORTE

CARVERY

TURKEY

whole roasted turkey, apples & sage

HAM

maple and rosemary glazed ham

SLOW ROASTED STRIPLOIN

certified angus beef, shallot & thyme

POACHED KUTERRA SALMON

lemon, caper & saffron butter

ROASTED ROOT VEGETABLES

squash, yams, parsnip, rutabaga

TARRAGON & TRUFFLE GRATIN

layered potato, cream

MUSHROOM LENTILS

slow cooked with rosemary

TRIMMINGS

red wine jus
turkey gravy
chorizo stuffing
yorkshire pudding
roasted baby potato
mushroom lentils

We are proud to offer handcrafted, seasonal cuisine from scratch

MENU IS SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY

** If you have any dietary restrictions please let our staff know.*

For groups of 12 or more:

no split checks & a 18% discretionary
service charge will be added to your bill.



JUNIPER HOTEL
BISTRO