



ELM STREET

BAR & LOUNGE

Christmas Dinner

ASSORTED DINNER ROLLS

Sterling creamery butter balls

ROASTED PARSNIP AND APPLE BISQUE | \$11

Boursin croutes, fresh thyme leaves, chili oil

CINNAMON POACHED ONTARIO PEAR WITH WILLIAM CHEVRE | \$19

Herb crostini, organic seedlings, orange and filbert crust

RASPBERRY SORBET \$7

Ginger candy crisp

CHEF-CARVED ROULADE OF FESTIVE CANADIAN TURKEY | \$33

Pomme marquise with cranberry
citrus sauce, pistachio and brioche
stuffing fine french beans, sage
and onion gravy

or

CARAMELISED HEIRLOOM CARROT AND BABY THYME FINE TART | \$27

Pomme marquise , fine beans
aged balsamic reduction,
chive evoo

STICKY TOFFEE PUDDING CAKE | \$13

Eggnog panacotta, fresh raspberries

or

FESTIVE CHOCOLATE YULE LOG | \$13

Stewed Ontario cherries, crème chantilly

OR

ENJOY ALL FIVE COURSES FOR \$77 PER PERSON

GLASS OF HOUSE WINE | \$9

Red or White