



CHRISTMAS EVE

Dinner

Friday, December 24th
5:00 - 9:00pm
Adult: \$70++
12 & under: \$30++ | 5 & under: Free

Menu

COMPOSED SALAD

- Roasted Brussel Sprouts Ceasar Salad
- Acorn Squash Salad
with Goat Cheese Mousse, Roasted Walnuts
- Pomegranate Seeds, Arugula
& Balsamic Reduction
- Waldorf Salad

CHARCUTERIE DISPLAY

- The Cure: A Collection Of Our Kitchen's
Favorite Charcuteries, from Silky Prosciutto
to Smoked Pork Belly, Goose Liver Pate
- Now We Add The Cheese: The French Connection
Comte, Brie, Tomme de Savoie with Assorted
Marinated Vegetables, Crispy Crostini & Flat Breads

SOUP

- Roasted Butternut Squash with Roasted Pepitas
- Lobster Bisque

CARVING STATION

- Smoked Prime Rib with Horseradish
Cream & Au Jus
- Citrus Glazed Ham with Pineapple
Chutney with Cranberry Sauce
- Oven Roasted Cider Plank Salmon with
Tzatziki & Honey Lemon Mustard Sauce

SIDES

- Glazed Carrots And Asparagus
- Mashed Potato
- Sweet Potato
- Roasted Brussel Sprouts
- Seafood Pasta
- Eggplant Involtini

DESSERT

- Peppermint Hot Chocolate Parfait
- Ginger Bread Cheesecake with Seasonal Toffee
- Chocolate Bundt Cake with Lingonberry
- Peppermint Bark
- Sinnott Family Layer Bars



LANSDOWNE
RESORT