

## 2018 HOLIDAY DINNER SELECTIONS

For groups of 24 guests or less.  
Waiter served to a designated dining area.

### AMUSE BOUCHE

Root Cellar Vegetable Fritters, Festive Spiced Crème Fraîche

### APPETIZERS

#### **Roasted Butternut Squash Soup**

Lime Leaf, Coconut Milk (v, g, nf)

#### **Charred Brussel Sprout**

Orchard Apple, Pancetta (d, g, nf)

#### **Cured Albacore Tuna**

Fennel, Lemon, Chervil (g, nf)

### ENTRÉES

#### **Roasted Turkey**

Leg Meat Pressé, Glazed Carrots, Cranberry Compote, Sage Jus (g, nf)

#### **Beef Tenderloin**

Fingerlings, Hen of the Woods Mushrooms, Red Wine Jus (g, nf)

#### **Wild Salmon**

Warm Brown Butter Caper Vinaigrette, Leeks, Hazelnuts & Dill (g, nf)

### DESSERT

#### **Pot de Crème**

Vanilla Custard, Preserved Fruits (g, v, nf)

#### **Yule Log**

Mulled Spice Signature 40% Milk Chocolate Ganache, Cocoa Génoise (g, v, nf)

#### **LH Chocolate Bar**

LH Signature 70% Dark Chocolate, Cinnamon Caramel, Cranberry (g, v, d, nf, vegan)

### MIGNARDISES

Coffee & Tea Service Included

*Three course dinner menu \$90.00 per guest, plus gratuities and HST.  
\$20.00 Supplement will apply for each additional course.*

v ~ vegetarian; g ~ gluten free; d ~ dairy free; nf ~ nut free

18% service charge plus 13% HST on all charges.

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