

2018 HOLIDAY LUNCH SELECTIONS

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

APPETIZERS

Truffle Soup

Porcini Chantilly (v, g, nf)

Honey Roasted Cauliflower & Quinoa

Buffalo Milk Yogurt, Sultanas & Bee Pollen (v, nf, g)

Smoked Salmon

Endives, Citrus, Radish, Crème Fraîche (g, nf)

ENTRÉES

Farm Roasted Turkey

Glazed Carrots, Cranberry Compote, Sage Jus (g, nf)

Seared Albacore Tuna

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

Braised Beef Short Rib

Smoked Pecan and Bacon Ragoût, Parmesan Polenta (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)

Coffee & Tea Service Included

*Three Course Menu \$72.00 per person, plus gratuities and HST or part of package.
\$20.00 Supplement for each additional course(s).*

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

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

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