



SAMPLE HOLIDAY DINNER MENU



SOUP

Lobster Bisque with Chive Crème Fraiche & Poached Lobster

SALAD

Cucumber Wrapped Field Green Salad with Toasted Walnuts,
Granny Smith Apples, Dried Cranberries, & Scallions
Served with Cranberry-Port Wine Vinaigrette

HOT ENTREES

Slow Roasted Prime Rib of Beef with Sauce Jus Lie
Served with Pistachio Goat Cheese Potato Gratin & Asparagus
Pan Seared Salmon Filet in Sambuca Cream Sauce
Served with Saffron Risotto & Braised Fennel
Pan Seared Duck Breast in Morello Cherry Glace
Served with Fondant Potatoes & Parissienne Vegetables
Roasted Rack of Lamb in Black Currant Gastrique
Served with Truffled Fingerling Potatoes & Baby Vegetables

DESSERTS

Bouche de Noel with Raspberry Coulis & Bailey's Cream Sauce



GRAYLYN



HOLIDAY DINNER PRICING OPTIONS



HOLIDAY DINNER BUFFET

\$39.00 PP++

Sunday–Thursday

\$69.00 PP++

Friday & Saturday

HOLIDAY PLATED DINNER

\$48.00 PP++

Sunday–Thursday

\$69.00 PP++

Friday & Saturday



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