



A Dickensian Feast

- Inspired by The Christmas Carol

THE MENU:

(Presented as Buffet & Food Stations)

Chapter 1:

Fresh Bakery Breads & Churned butter

Cured & Smoked Meats with Regional Cheeses, Toasted Candied Nuts, Preserves, Artisan Crackers

Tender Salad Greens, Red Radishes, Hot House Tomatoes, Niagara Wine Vinaigrette

Ancient Grains Salad, Parsley & Walnut Pesto, Sheep's Milk Feta Cheese

Grilled & Chilled Marinated Tiger Shrimp

Spiced Red Cabbage Slaw, Cashews, Golden Raisins, Sherry Vinaigrette

Chapter 2:

Slow Roasted "Joints" (Ribeye) of Beef, Forest Mushrooms, Savory jus

Cornish Game Hens, Roast Chestnuts and Figs

Baked Atlantic Salmon, Port Wine Beurre Blanc

Winter Cellar Vegetables, Tender Skin Baby Potatoes, Savory Butter and Sea Salt

Chapter 3:

A Seasonal Selection and Slice Fruits

A Selection of Decadent Desserts from the Prince of Wales Pastry Shop

Coffee & Tea