



## English Christmas Day Dinner 2009

Merry Christmas to all of you from all of us at the Turquoise Room  
Our English Christmas Day Dinner

### Appetizer Platters

You will each receive a plate with all of these appetizers

#### Columbia River Kings Smoked Salmon

draped over a salad of McClendon's wintergreens with Meyer lemon cream and capers

#### John's Scotch Eggs

with spicy mustard sauce and watercress salad

#### Mangalista Pork "Rillettes"

on grilled nine grain bread with Cornichon Pickle

### Entrées

Choose one of the following

#### Grilled Fresh Scottish Salmon

Filet of fresh Scottish Salmon on a bed of bay shrimp, oyster and shitake mushrooms in a tarragon lobster  
Newberg sauce with steamed fingerling potatoes

#### Crispy Roasted Local Red Leg Chicken

Served on top a mound of Christmas mashed potatoes in a pool of parsley and melted leeks,  
Brussels sprouts, carrots and parsnips

#### The Windsor Castle Mixed Grill

T-bone Chop of Red Deer, Pork Banger Sausage, and petit Filet Mignon wrapped in bacon. Grilled tomato, roasted  
Portobello mushroom and watercress. Served with garlic, rosemary roasted fingerling potatoes.



### Melton Moybray Veal and Royal Pork Pie

Mangalista pork and veal deep dish pie with carrots, parsnips and cipolini onions, topped with flaky pastry crust and served with creamed peas and mashed potatoes. Hungarian Royal Mangalista Pig. Also known as the wooly pig. The heritage breed is deep in flavor and rich in fat. A true delicacy, now being raised in America.

### The Christmas Vegetable Platter

from Bob McClendon's Organic Farm. All that is beautiful for the season.

### The English Carvers Selection

All meats are served with pan-roasted garlic and rosemary fingerling potatoes, creamed peas and fresh vegetables as well as their accompanying side dishes

You may choose one or two meats for a combination dinner.

Roast prime rib of beef with Yorkshire pudding, port wine au jus and horseradish cream

Smoked and roasted loin of pork roast with John's homemade quince, apple and green tomato chutney

Roast Christmas goose with a sage and onion stuffing and a blackberry brandy sauce

Roast leg of churro lamb with fresh mint sauce

## Desserts

Choose one of the following

### Warm Christmas Plum Pudding with brandy sauce

Lighter than the traditional one. This has no beef suet so it is vegetarian friendly. Full of dried fruits, nuts and citrus peel. Steamed and served in a pool of "Hard Sauce". Also know as brandy custard.

### Warm Sticky Toffee Pudding

Date and walnut cake covered in a brown sugar toffee topping and served with a scoop of vanilla bean gelato



### English Holiday Trifle of Sponge Cake

soaked in sherry and spiced rum, vanilla custard, mixed berry compote, whipped cream and fresh berries

### Molly's Christmas Cake Wrapped in Marzipan and Royal Icing

Rich fruit cake with all the dried fruits, peel and nuts, soaked in rum and brandy, then wrapped in almond paste and white icing

### Warm Quince Scone Pie

Quince cooked in orange and spice topped with a walnut scone and vanilla gelato

Coffee or tea served with a traditional Brandied Mince pie - everyone must have mince pie on Christmas Day.

**\$45 per person not including tax or gratuity. 18% gratuity will be added to groups of 6 or more.**