

# DINNER MENU - 2

*Now choose from one of the following:*

## Entrées

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### **Roast Pork**

Loin of pork slow roasted with either  
apple cider glaze and BC Macintosh apple sauce  
or a sour cherry and port wine reduction

### **BBQ Salmon**

BBQ'd BC salmon fillets served in your choice of  
teriyaki glaze  
ginger, garlic and lemon grass  
maple and brown sugar glaze  
or a savoury blueberry and onion marmalade

*(we would be pleased to offer you Wild Salmon for an additional \$3.00 per person)*

### **Baron of Beef**

Oven roasted baron of beef served with rich brown gravy, horseradish and dijon mustard,  
Yorkshire pudding may be substituted for one of the 'potato/rice' choices

### **Hazelnut Chicken in Phyllo**

Boneless, skinless chicken breasts stuffed with gouda cheese and toasted hazelnuts  
then baked in flaky layers of phyllo pastry until golden brown served with Cumberland sauce

### **Turkey dinner**

Roast Tom turkey served with gravy and cinnamon-orange cranberry sauce  
chestnut stuffing may be substituted for one of the 'potato/rice' choices

### **Oven Baked Ham**

Smoked picnic ham studded with cloves and baked in a brown sugar and dry mustard rub,  
Served with apple cider au jus or served with an onion, sage and pineapple salsa.

### **Roast Chicken**

Lightly seasoned thighs and breasts, slow roasted to preserve the natural juices  
served with a creamy gravy made from pan juices and sliced mushrooms

*We would be pleased to offer organic grain-fed beef, turkey or chicken  
for an additional \$3.00 per person*

*GST not included*

*Prices subject to change without notice*