

# Buffet Menu

\$150 pp

Chefs Selection of Artisan Cheese and Salumi, Crusty Breads, Seasonal Preserves, Dried Fruits and Nuts

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Roasted Pumpkin Soup, Maple Cream, Sage Leaves

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Winter Greens, Poached Pears, Goat Cheese, Roasted Pumpkin Seeds, Spiced Pear Vinaigrette

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Slow Roasted Prime Rib Horseradish Whipped Potato, Herb Jus

Yorkshire Pudding

Roasted Carrots and Parsnips

Sauteed Green Beans and Shallots

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Roasted Norwegian Salmon, Crab Chive Butter, Roasted Corn Sweet Potato Hash

## *Dessert*

Sticky Toffee Pudding

Assorted Cookies

Apple Cranberry Pies, Oat Streusel, Caramel Sauce

