

THE ESTATES OF SUNNYBROOK

CHRISTMAS LUNCHESES – 2003

Available at lunch only

CL1 \$42.00/p

Cauliflower Cappuccino with Sage Cheddar Biscotti

Roast Chicken Supreme with Savory Pumpkin Brulee, Cranberry Chutney & Skillet
Vegetables

“Dulce De Leche” Bread Pudding with Hazelnut Crust & Warm Chocolate

CL2 \$46.00/p

Cress, Blonde Frisee & Endive with Celery Root, Toasted Walnuts
& Cranberry Vinaigrette

Cabernet Braised Lamb Shanks with Candied Garlic,
Whipped Potato & Caramelized Roots

Warm Apple & Butterscotch Tart

CL3 \$48.00/p

Pheasant Consommé with Soft Ricotta & Truffle Scented Gnocchi

Crisp Prosciutto Wrapped Halibut with Squash Risotto, Fine Beans
Cippolini Puree

Poached Pear with Vanilla Ice Cream

*All meals include House Blend Coffee and Tea Service

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CHRISTMAS DINNERS - 2003

CD1 \$46.00/p

Roast Parsnip & Caramelized Shallot Soup with Beet Drizzle & Duck Rillettes

Seared Red Spring Salmon with Oyster Mushroom, Celeriac & Sunchoke Bouillon

Warm Apple Strudel with English Cream

CD2 \$58.00/p

Tuna & Yellow Tomato Tartare with Arugula & Shaved Parmesan

Oxtail Ravioli with Truffle Scented Broth

Duet of Brome Lake Duck - Braised Leg & Roast Breast with Cherries,
Wild Rice & Swiss Chard

Cointreau Crème Brûlée

CD3 \$90.00/p

Lobster Bisque with Seared Scallop & Pancetta Straws

Blonde Frisée, Baby Spinach & Poached Pear Salad with Fig Vinaigrette
& Saint Agur Rusk

Charred Beef Tenderloin Gateau with Aged Cheddar Potato Crisp, Roasted Forest
Mushrooms & Caramelized Baby Turnips

Toffee Tuille with White Chocolate Ice Cream & Peppermint Bark

*All meals include House Blend Coffee and Tea Service

THE ESTATES OF SUNNYBROOK

CHRISTMAS BUFFETS - 2003

*** Minimum of 20 People ***

CB1
\$48.00/p

COLD

Estates Country Bread Basket with Sweet Butter
Mixed Salad Greens with Sherry Vinaigrette
Waldorf Salad with Celeriac, Apples & Toasted Walnuts
Roasted Root Vegetable Salad with Sweet Onion Vinaigrette
Multigrain Salad & Dried Fruit
Braised Country Bean Salad with Smoked Ham & Mustard Dressing
Pickled Beets with Watercress & Oranges
Sliced Tomato & Cucumber Platter with & Herb Vinaigrette

HOT

Slow Roasted Turkey with Traditional Sage Stuffing
Homemade Cranberry Sauce & Turkey Gravy
Whipped Yukon Gold Potatoes
Buttered Seasonal Vegetables

SWEET TABLE

Eggnog Cheesecake
Dark Chocolate Gateau with Bing Cherry Sauce
Fresh Fruit Platter

***All meals include House Blend Coffee and Tea Service**

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CHRISTMAS BUFFETS - 2003

*** Minimum of 50 People ***

CB2 \$60.00/p

Salads

Country Bread Basket with Pumpkin Scones
Assorted Sweet Greens & Peppery Arugula with Crushed Walnut Vinaigrette
Baby Beets with Ruby Grapefruit & Watercress
Wheat Berry & Roasted Squash Salad with Cider Vinaigrette
“Village” Tomato Salad with Feta, Olives, Focaccia, Extra Virgin Olive Oil & Basil
Cassoulet of Young Root Vegetables with Mustard Sabayon
Duck & Shallot Confit, Wild Mushroom & Taleggio Tartines

Hot

Honey Baked Ham with Crispy Cheddar Biscuits
Slow Roasted Turkey with Cranberries & Gravy
Buttermilk Mashed Potato
Roasted Onion & Sage Dressing
Buttered Beans

Sweet Table

Assorted Christmas Cookies
Caramel Candy Apples
Warm Pumpkin Pie
Chocolate Yule Log
Fresh Fruit Platter
Decorative Ice Bowl with Ices & Ice Cream

*All meals include House Blend Coffee and Tea Service

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CHRISTMAS BUFFETS - 2003

*** Minimum of 50 People ***

CB3 \$90.00/p

COLD

Estates Country Bread Basket with Cranberry Focaccia & Apple Butter
Romaine Hearts, Endive & Cress with Pumpkin Seed Dressing
& Benedictine Blue Beignets
Roasted Cortland Apple, Wild Rice & Smoked Duck
Smoked Fish Platter with Chevre Toasts, Salmon Caviar & Dill Crème Fraiche
Maple Roasted Root Vegetable Salad with Apple Crackling
A Selection of Farm Cheeses, Creton, Rillettes, Bread Crisps & Baguettes
Seafood Pot with Smoked Sausage, Shellfish, Fennel & Tomato

HOT

Tourtiere du Saguenay
Seared Pork Medallions with Currant Jus & Pan Roasted Onions
Roast Turkey with Gravy, Cranberries & Traditional Dressing
Sauté of Brussel Sprouts & Savoy Cabbage
Roasted Sweet Potatoes with Crisp Sage, Golden Raisins & Brown Butter

SWEET TABLE

Buche de Noelle
Wild Blueberry Dumplings with White Chocolate Custard
Maple Sugar Tarts
Rhubarb, Apple & Gingered Plum Crisp
Seasonal Fruit Platter
Floral Ice Bowl with Holiday Ice Cream

*All meals include House Blend Coffee and Tea Service

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CHRISTMAS BUFFETS - 2003

*** Minimum of 50 People ***

CB4 \$110.00/p

COLD

Estates Country Bread Basket with Soda Bread, Oat Biscuits & Cheddar Scones
Spinach Leaves with Pork Crackle, Crumbled Colston & Sweet Sherry Drizzle
Roasted Beets with Blood Orange & Cranberry Reduction
Smoked Scottish Salmon with Apple Cakes & Traditional Garnishes
Warm Mushroom Salad
Salad of Pears Walnuts Celeriac & Endive
Stout Braised Lamb with Roasted Roots
Mowbury, Oxford & Sussex Pies with Mustards, Chutneys & Branson Pickle

THE CARVERY

Prime Rib Roast with Yorkshire Pudding & Pan Juices
Slow Roasted Turkey with Currant Jus & Onion Gravy
Cumberland Sausage & Sage Dressing
Cornish Seafood Pot
“Neeps, Tatties” & Isle of Mull
Roasted Swedes & Brussel Sprouts

SWEET TABLE

Cranberry & Walnut Christmas “Krackers”
Toffee Apples
Plum Pudding with Vanilla Crème
Chocolate Yule Log
Shortbread, Snaps & Biscuits
Decorative Ice Bowl with Themed Ice Cream
Seasonal Fruit & Nuts

*All meals include House Blend Coffee and Tea Service

THE ESTATES OF SUNNYBROOK
CHRISTMAS BUFFETS - 2003
*** Minimum of 20 People ***

CORPORATE LUNCH CHRISTMAS BUFFET
@ \$27.00/PER PERSON

Christmas themed buffet consisting of four Chef's choice salads
Roast Turkey with Traditional Sage Stuffing
Homemade Cranberry Sauce & Turkey Gravy
Whipped Yukon Gold Potatoes
Buttered Seasonal Vegetables
Daily Christmas Dessert
Fresh Fruit Platter

CORPORATE DINNER CHRISTMAS BUFFET
@ \$37.00/PER PERSON

Christmas themed buffet consisting of five Chef's choice salads
Market Fresh Fish Entrée
Roast Turkey with Traditional Sage Stuffing
Homemade Cranberry Sauce & Turkey Gravy
Whipped Yukon Gold Potatoes
Buttered Seasonal Vegetables
Daily Christmas Dessert
Fresh Fruit Platter

*All meals include House Blend Coffee and Tea Service