



Copper Room Christmas Day 2009

*Slow Roasted Parsnip & Living Watercress Soup
Drizzled with Local Fireweed Honey (Honeyview Farms, Rosedale BC)
Parsnip Crisps*

*Ceviche of Pacific Scallops, Prawns & Mussels
Fennel & Jicama Slaw
Avocado Terrine
Saffron & Chive Remoulade Sauce*

*Sage Roasted Fraser Valley Turkey with Dried Fruit Stuffing & Gravy
Citrus – Ginger Cranberry Conserve
Roasted Garlic Mashed Potatoes*

Or

*Pan Seared Wild Pacific Salmon Fillet stuffed with Scallop Mousse
Vine~Ripened Tomato & Pernod Coulis
Local Agassiz Farmhouse Goat Cheese & Herb Rice Cake*

Or

*Slow Roasted Angus Reserve Prime Rib au Jus
Garlic & Thyme Fingerling Potatoes, Yorkshire Pudding*

Yuletide Dessert Buffet

To include:

*English Trifle, Christmas Pudding with Brandy Sauce
Assorted Cakes and Tortes, Eggnog Cheesecake
Sliced Fruit and Mandarin Oranges
Assorted Christmas Cookies & Candy Canes*

\$48

