



WINDSOR ARMS

## HOLIDAY MENU

For the table

### CIABATTA ROLLS

truffle scented herb butter | black olive tapenade

First Sip

### LOBSTER BISQUE

cognac crème

or

### WINDSOR ARMS SIGNATURE MUSHROOM SOUP

lemon ricotta | crostini

Appetizer

### BABY KALE SALAD

endives | dried cranberries | spiced pecans | cider vinaigrette

or

### ICE WINE CURED SALMON

blood orange crème | radish | micro greens

Main Course

### CABERNET BRAISED BEEF SHORT RIB

yukon gold mash | maple glazed root vegetables | king mushrooms

or

### MAPLE BOURBON GLAZED TURKEY

yukon gold mash | brussel sprouts | root vegetables | sage stuffing | cranberry chutney | gravy

or

### ROASTED SALMON

fingerling potatoes | buttered vegetables | citrus beurré blanc

or

### GARGANELLI

pinot noir cream | king mushrooms | walnut crumble | goat cheese | truffle honey

Dessert

### WARM CHOCOLATE CAKE

or

### APPLE PIE CRUMBLE

**\$125 per guest**

*Add a half bottle of wine, 250ml still and sparkling water for an additional \$50*