

CHRISTMAS Menu

DINNER BUFFET | \$89+ PER PERSON

SOUP

Vellutata di Patate e Porri (V)
Assorted fresh dinner rolls

COLD SIDE

Autumn Vegetables (GF) (DF) (VG)
Butternut squash, celery root, turnip,
dijon mustard, garlic & sage dressing

Roasted Beets (GF) (V)
Goat cheese, fennel, orange
& fresh herbs balsamic dressing

Endive & Arugula (GF) (DF)
Chorizo & blistered tomato vinaigrette

Honey Crisp & Radicchio (GF) (VG)
Pecans, cranberries, stilton & dijon dressing

ARTISAN SELECTION

Charcuterie Board (GF)
Dry cured meat, assorted pâtés,
pickled vegetables & mustard

Cheese Board (V)
Dried fruit, grapes, bread,
house preserves & crackers

Seafood (GF)
Salmon gravlax, hot smoked salmon,
shrimps & crab legs
Marie rose sauce & Spicy Mayo

ASSORTED DELICACIES FROM OUR PASTRY CHEF

Chocolate Mint Trifles
Croquembouche
Mocha Yule Log

CARVING STATION

Roasted Beef Hip (GF) (DF)
Chimichurri (GF) (VG)
Cream morel sauce

Roasted Turkey (GF) (DF)
Rosemary crust, turkey jus & stuffing

HOT FOOD

Braised Veal Osso Buco (GF) (DF)
Tomato & black olives

Roasted & Braised Pheasant (GF) (DF)
Cherry & red wine sauce

Seasonal Roasted (GF) (DF)
Root Vegetables

Oven Baked Trout (GF)
Lemon & caper cream sauce

Lobster Gnocchi
Creamy saffron lobster sauce

SIDES

Brussels Sprouts (GF)
Maple glaze lardons & hazelnuts

Mash Potato (GF) (V)

FORNO OVEN PIZZA

Prosciutto & Arugula
Lemon oil

Mediterranean (V)
Mixed olives, artichokes, feta
& sundried tomatoes

Al Funghi (V)
White sauce, mozzarella, provolone
& wild mushrooms

(V) VEGETARIAN

(VG) VEGAN

(GF) GLUTEN FREE

(DF) DAIRY FREE



POMEROY

KANANASKIS

mountain lodge

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HOTELS