

Christmas Plated Dinner

Soup & Salad:

Choice of one.

Roasted BC Acorn Squash Bisque

Sour cherry gastrique, spiced pumpkin seed.

Caramelized Leek & Potato Veloute

Maple candied bacon, parsley oil.

Tomato & Bocconcini Salad

Tomato, mozzarella & basil drizzled with a pesto dressing & aged balsamic glaze.

Winter Greens

Bitter winter greens, spiced pumpkin seeds, tomato, cucumber, dried cranberries & balsamic dressing.

Dessert:

Choice of one.

Cheesecake

Pumpkin spice, or wild berry.

Sticky Toffee Bourbon Pudding

Moist pudding doused in a buttery toffee bourbon sauce & finished with wild berry compote.

Additional cost for sorbet or cheese course.

Entree:

Choice of one. Price is per guest.

Grilled Alberta Beef Tenderloin | \$54

Roasted garlic pomme puree, brandy green peppercorn demi-glaze.

Pan Seared Stuffed Chicken Supreme | \$46

Maple cranberry, smoked gouda, potato gratin & fig balsamic sauce.

BC Wild Salmon Filet | \$46

Lemon caper fingerlings warm salad, caramelized leek & corn cream sauce.

Braised Short Rib | \$48

With truffle garlic mash, Chef's choice vegetables & whiskey, blueberry, red wine sauce.

Duo of Canadian Turkey | \$46

Carved herb roasted turkey breast, confit turkey thigh savory roasted 3 potato bread pudding, natural pan gravy & a cranberry orange compote.

Butternut Squash Ravioli | \$42

Served in a sage cream sauce with sauteéd wild mushrooms, topped with truffle oil & shaved parmesan.

Included:

Artisan Baked Bread Rolls

With piped seasonal butter rosette.

Chef's Selection of Vegetables

Christmas market vegetables.

Coffee & Assorted Teas



MEDICINE HAT LODGE
RESORT CASINO SPA CONVENTION

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Minimum 20 people required.