

Ring in '26

DINNER MENU

Warm Bread Rolls & Butter, Roasted Garlic

ENTREE

Spanish Onion & Brie Cheese Soup

= OR =

Seasonal Garden Salad

Market greens tossed with cherry tomatoes, feta cheese, sun dried cranberries, roasted pineapple and tossed in a citrus dressing

MAIN COURSE

Slow Roasted Prime Rib of Ontario Beef

Prime rib topped with red wine sauce, served with yorkshire pudding, a medley of seasonal vegetables and herb roasted fingerling potatoes

= OR =

Stuffed Roasted Peppers

Filled with cous cous on a bed of stir fried vegetables. Topped with a tomato & herb sauce

= OR =

Poached Salmon Fillet

Served with mushroom rice, seasonal vegetables and champagne cream sauce

DESSERT

Cheesecake With Seasonal Berries

= OR =

Classic Crème Brulee

Chocolate Dipped Strawberries, Coffee & Tea also included