



Three Course Holiday Dinner Menu 2017

Guest choice of one item, pre-ordered, from each course.

To Start

Wild Mushroom Soup

with Riesling and Thyme

Apple Pomegranate Salad

with a cranberry vinaigrette

Main Selections

Slow Roasted Prime Rib

A 10oz cut cooked to your liking with cabernet jus, Yorkshire pudding, garlic mashed potatoes and seasonal vegetables

Prosciutto Wrapped Stuffed Chicken Supreme

with chestnut and juniper berry stuffing, served with seasonal vegetables and buttered mini potatoes

Cranberry & Almond Crusted Ontario Trout

served with wild rice pilaf and seasonal vegetables

Something Sweet

Pear & Fig Crumble

Mint & White Chocolate Cheesecake

\$39.95 per guest plus 15% gratuity and HST. Minimum 25 guests, 3 hours allotted for event. Beverages not included in above pricing.

Allergies, vegetarians and dietary restrictions can be accommodated with advance notice.



Executive Chef Carl Doede

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