



Holidays at The Gate House

Executive Chef Jason Williams

1st Course

Roasted butternut squash soup, toasted pumpkin seed, colbeys maple syrup

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Local hot house greens, lemon truffle vinaigrette, toasted pecans, dried cranberry shaved toscano cheese

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Potato and chive gnocchi, winter mushrooms, crumbled blue cheese, crispy sage, soy & truffle

2nd Course

Thyme roasted turkey breast, honey glazed autumn vegetables sausage and focaccia bread stuffing roasted turkey jus

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Braised beef short ribs, kozliks crunchy mustard pommes puree, maple & chilli fried brussel sprouts red wine jus

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Pan roasted Atlantic salmon, smoked bacon chowder, grilled broccolini

3rd Course

Sticky toffee pudding, salted caramel ice cream, candied walnuts

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Maple crème Brûlée, brown butter madeline cookie

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Selection of ice cream & sorbet

Group to select one appetizer and one dessert. Guests to pre-select their preferred entrée course with the Group Organizer to share entrée selections with The Gate House 14 days prior to the event date and provide to the Restaurant place cards indicating guest's entrée choice.