

Bistro
Christmas Comedy Cabaret

To Start

Bistro Salad

*Baby Mixed Greens, with Black Olives, Cherry Tomatoes, Cucumber and Red Onion,
with a Light Honey Mustard Dressing, in a Pastry Basket*

Iceberg Wedge

*With Blue Cheese Crumble & Dressing, Caramelized Red Onion,
Cherry Tomatoes and Bacon Bits*

Escargot

Cooked in Garlic Parsley Butter

Mussels

PEI Mussels in a Garlic White Wine Cream Sauce

Entrée

Blackened Salmon

Blackened Salmon with Rice Pilaf, Tropical Fruit Salsa, and a Rum Dressing

Baked Stuffed Chicken Breast

*Murrays Free Range Chicken Breast, stuffed with Sausage, Mozzarella and Apricot
with Bistro Potato Purée, Braised Red Cabbage and a Wholegrain Mustard Sauce.*

Beef Wellington

*Hereford cut Filet Mignon, wrapped in Pastry with a Mushroom Duxelle, cooked to
Temperature, with Asparagus Tips, Twice Baked Potato and a Veal Jus.*

Lobster Ravioli

*House-made Lobster Ravioli, with a Champagne Lobster Sauce, Garnished with diced
Tomato and Caviar.*

Roast Stuffed Turkey

*Roast Free Range Turkey, with Herb Stuffing, Steamed Vegetables,
Potato Purée & Pan Gravy*

Dessert

Warm Chocolate Bundt

Or

Key Lime Pie

Or

Pecan Pie