



Captain Matthew Flinders Table Service Holiday Menu

Starters

Gingered Acorn Squash Soup

acorn squash puree made with ginger & thyme, served with a mini cumin-cheddar dusted cheese straw

OR

Festive Mixed Green salad

Selection of mixed greens, served with a pink peppercorn dusted chevre round, in a cranberry vinaigrette

Main course

Cornish Hen

Cornish hen, glazed with Grand Marnier and baked to perfection. Stuffed with wild rice and served trio of fresh vegetables on the side

Two Course \$ 32.00
Three Course \$ 40.00

Dessert (at an additional cost)

Choose from the a la carte or dessert buffet selection

**Freshly brewed regular & decaffeinated coffee
*orange pekoe & assorted herbal teas.***

*Our chef reserves the right
to make any substitutions
depending upon quality of
ingredients.*

*Taxes & port authority fee
extra.*

*Price subject to change
without notice.*

2009

