



SAWRIDGE INN
AND CONFERENCE CENTRE
JASPER

CHRISTMAS PARTY MENUS - 2011

First Course

Porcini & Winter Barley Soup

Shiitake, Portobello and Porcini with Horseradish Cream

Or

Walter's Basket

Baby Greens, Dried Cranberry and Apricot, Walnuts,
Blue Cheese, Maple Balsamic Vinaigrette, Sweet Potato Basket

Main Course

Slow Roasted Turkey

Savory Dried Fruit Dressing, Pan Gravy, Cranberry Compote,
Roasted Garlic, Caramelized Shallot and Mashed Potato

Or

Duet of B.C Fish

Panko Golden Pan Fried B.C. Rockfish with Pineapple Cranberry Salsa
Long Line B.C. Salmon with Brown Sugar Maple Dijon Glaze
with Seven Grain Confetti Rice

Or

Roast Alberta Prime Beef

Stewed Forrest Mushroom Sauce with Roasted Garlic
and Caramelized Shallot Mashed Potato

All main courses feature a selection of seasonal vegetables

To Finish

Scarlet Poached Pear Tart

Lemon Curd, Vanilla Laced Dried Fruit Mascarpone

Or

Warm Chocolate Fondant Cake

Forty Creek Almond Ice Cream

Coffee Or Tea



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COLD SELECTIONS

Santa's Sleigh filled with Fresh Baked Bread
& Buns with Flavoured Butters

Winter Harvest Greens - *Assorted Vinaigrettes & Dressings*

Poached Pear and Blue Cheese Salad - *Baby Spinach, Toasted Walnuts,
Crumbled Blue Cheese and Maple Balsamic Vinaigrette*

Fennel, Roasted Beets & Orange Salad - *Frisee ~ Bacon, Honey & Grainy Dijon Vinaigrette*

Smoked House Chicken, Walnut & Red Grape Salad - *Curried Yoghurt Dressing*

Santa's Roasted Red Jacket Potato - *Green Bean and Red Onion*

Cured Meats & Charcuterie with
Domestic & International Cheese Display

HOT SELECTIONS

Slow Roasted Tom Turkey - *Dried Fruit and Sage Dressing, Pan Gravy & Cranberry Compote*

Carved Fire Roasted Striploin - *Brandy Porcini Peppercorn Broth*

Panko Crusted B.C. Rockfish - *Pineapple Cranberry Salsa*

Mr. Scrooge's Ricotta & Spinach filled Manicotti - *Tomato Rose*

Whipped Potato - *Roasted Garlic, Caramelized Shallots*

Roasted Root Vegetables - *Winter Maple Butter and Nutmeg Accents*

YULETIDE DESSERT

*Chef's signature holiday themed desserts featuring Tortes, Cakes,
Tarts, Finger Pastries, White and Dark Chocolate Fountain with Fresh Fruit*

COFFEE Or TEA



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First Course

Porcini & Barley Soup

Shiitake, Portobello and Porcini with Horseradish Cream

Or **Walter's Basket**

Baby Greens, Dried Cranberry and Apricot, Walnuts,
Blue Cheese, Maple Balsamic Vinaigrette, Sweet Potato Basket

Second Course

Dialogue of Salmon

Hot Smoked Salmon, Salmon Rillettes, Gravlox, Cracker bread, Cucumber Salad

Or **Warmed Chevre Roundel with
Cellared Beet Roots & Walnut Stand**

Calvados vinaigrette

Third Course

**Tawny Granita with Candied
Mint & Sakatoons**

Main Course

Slow Roasted Turkey

Savory Dried Fruit Dressing, Pan Gravy, Cranberry Compote,
Roasted Garlic, Caramelized Shallot and Mashed Potato

Or **Roasted Alberta Prime Rib**

Cracked Peppercorn Whiskey Jus, Roasted Garlic and Caramelized Shallot Mashed Potato

Or **Late Harvest Winnipeg Pickerel**

Panko Blanketed and Pan Fried Fillet with Riesling Sabayon Sauce
Seven Grain Confetti Rice

All main courses feature a selection of seasonal vegetables

To Finish

Okanogan Apple Rhubarb Crisp

Forty Creek Almond Ice Cream

Or **Warm Chocolate Fondant Cake**

Spiced Rum and Pumpkin Gelato

Coffee Or Tea



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