



alice savage
personal caterer

Christmas Dinner Sample Menu

Lobster Cappuccino
tender lobster tail in a foaming bisque

Butternut Squash ravioli
with a nutmeg, sage and brown butter sauce

Pear Salad
with stilton, walnuts, arugula and pomegranate vinaigrette

Turkey two ways
free range turkey breast with a rosemary, thyme and sage rub
turkey osso buco, slowly braised with red wine

Accompaniments
toasted chestnut, sage, sausage and onion stuffing
Pemberton squashed potatoes
roasted seasonal vegetables
braised red cabbage
pomegranite, parmigiano and black truffle jus

Prime Rib
with demi-glaze jus and black truffle and horseradish butter

Christmas Pudding
classic loaded with fruit and nuts and served with brandy butter

Ginger and rhubarb creme brulee

Cheese Plate
Assorted Agazzi, BC Farm Fresh Cheeses