



INDIGENOUS INSPIRED MENU

APPETIZER

Smoked Duck Carpaccio

Arugula, roasted pine nuts and apple vinegraitte

OR

Roasted Beet Salad

Bed of greens and maple black currant dressing

ENTREE

Stuffed Chicken Breast

Stuffed with cheddar, watercress and herb bomb,
served with sweet potato pave and seasonal vegetables

OR

Cedar Baked Salmon

Juniper and birch syrup glaze, served with wild rice pilaf and seasonal vegetables

OR

Cinnamon and Rosemary Crusted Beef Sirloin

Pan jus, served with sweet potato pave and seasonal vegetables

DESSERT

Bannock Biscuit

Berries, bay leaf and vanilla ice cream

OR

Tarte Tatin

Soft caramelised apple on puff pastry, candy bacon garnish



LORD ELGIN

