



Christmas 2020

Amuse Bouche

House smoked salmon with fried capers, grilled lemon and shaved sweet onion

Starter



Soup of the day

Chef inspired



Winter Salad



Mixed heritage greens, goat cheese crumbles, sunflower seeds and dried cranberries drizzled with balsamic vinaigrette

Main Event - *Choice of:

Slow Roasted Prime Rib

A generous cut of slow roasted prime rib with creamy garlic mashed potatoes, seasonal vegetables & Yorkshire pudding with red wine jus

Turkey Ballotine

Roasted turkey with cranberry apple stuffing, creamy garlic mashed potatoes, seasonal vegetables served with turkey pan gravy

Atlantic Salmon

Cranberry maple glazed Atlantic salmon served with saffron risotto and seasonal vegetables

**Vegetarian alternatives available*

Sweet Finish - Choice of:

**Chocolate molten lava cake served
with vanilla bean ice cream**

OR

**Apple cranberry fruit crisp served
with caramel rum sauce
and whipped cream**



Coffee, tea or soft drink included

\$37.00 pp*

*18% gratuity on parties of 8 or more



Book early - call 403-638-4464 or email info@schottslake.com

Save the driving! Ask about our dinner and motel packages.

