

Royal Coach Dining Room

Thanksgiving dinner Buffet

October 14, 2024/ 5pm to 8:30pm

Gluten Free

Cream of butternut squash

Mixed greens Salad with house made dressings

Caesar Salad with garlic croutons/asparagus spears raspberry vinaigrette

Potato Salad with grainy mustard dressing/ broccoli salad

Coleslaw with apricots, raisins & poppyseeds

Sliced Tomatoes with goat cheese & balsamic reduction

Pickled beans, mushrooms, peppers & fennel

Domestic & Imported Cheese Board

Marinated Mussels, clam & shrimp with cocktail sauce

House Made Graven Lox with pickled onions, horseradish cream, lemon & capers

~~~~~

### ***Carved Roast Turkey***

*cranberry walnut dressing & fresh cranberry sauce*

### ***Braised Ham***

*With apricot*

### ***Fillet of Basa***

*Saffron shrimp Lemon dill cream sauce*

### ***Medley of Seasonal Vegetable***

***mashed potatoes***

### ***Dessert Buffet***

*Pumpkin Pie, Green Tea Pavlova, Carrot Cake, fruits tray*

*Bailey's Crème caramel, Chocolate macaroon cake, pistachio rice pudding*

*\$49 adult / \$46 Seniors, 65+*

*Children \$3 per year from ages 2 – 13*