

Royal Coach Dining Room

Thanksgiving dinner Buffet

October 12, 2026/ 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/ broccoli salad/ cucumber salad

Coleslaw with apricots, raisins & poppyseeds

Tomato bocconcini salad

Assorted home-made marinated vegetables & pickles

Domestic & Imported Cheese Board

Marinated Mussels, clam & shrimp with cocktail sauce

House Made Graven Lox with pickled onions, lemon & capers

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### **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, pistachio layers Cake, fruits tray*

*Bailey's Crème caramel, Chocolate framboise, cinnamon raisin rice pudding*

**\$52 adult / \$49 Seniors, 65+**

**Children \$3 per year from ages 2 – 12**