


THE  
**ROBERTSON**  
 RESTAURANT




*Holiday Four-Course Table d'hôte Dinner*




Starters

 *Potato, leek and cheddar soup - chili sour cream, scallion, green apple*

*or*

 *Greens and purples- dried fig, pickled beet, blueberry, walnut, goat cheese, mulled pear vinaigrette*



 *Cold Smoked Salmon- cream cheese mousse, tangerine marmalade, preserved lemon, mustard seed*

*or*

 *House sausage rolls- local pork, puff pastry, house pickles, crispy sauerkraut, honey mustard, pretzel salt*

Ring in the New Year  
at the Inn!



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Mains

- ❖ *Atlantic Beef tenderloin- roasted garlic & chive mashed, stout gravy, root vegetables, crispy sauerkraut*
- ❖ *Roasted Atlantic Salmon- herb and parmesan crust, red pepper vierge, confit fingerling, chimichurri*
- ❖ *Rosemary honey Chicken supreme- garlic mashed, creamed spinach, sundried tomato, crispy prosciutto*
- ❖ *Wild mushroom Linguini- sundried tomato, roasted pepper, Pinot noir, spinach, leek, basil*



Desserts

- ❖ *Dark Chocolate "Nanaimo" torte- raw coconut, pecan, vanilla bean custard buttercream, dark cherry*
- ❖ *Candy cane cheesecake- Oreo crust, white chocolate ganache, Baileys whipped cream, sea salt*
- ❖ *Lemon meringue trifle- black raspberry sponge, lavender bergamot shortbread, blueberry sorbet*
- ❖ *Sticky Date Pudding- salted toffee sauce, honey walnuts, crystal ginger, French vanilla ice cream*

*\$65.00 plus tax*