



Choice of Appetizer, Entrée and Dessert

APPETIZERS

ROASTED BUTTERNUT SQUASH SOUP
cinnamon spiced cream

WINTER GREENS SALAD
baby greens, red wine poached pear, candied walnuts, cranberry
apple cider vinaigrette

ENTRÉES

SLOW ROASTED ONTARIO TOM TURKEY
raisin and apple stuffing, port cranberry sauce, pan gravy
seasonal vegetables, buttermilk mash

SEARED BARAMMUNDI
barley and mushroom risotto, buttered asparagus
saffron velouté

DESSERTS

PUMPKIN SPICED CRÈME BRULÉE
fresh berries

STICKY TOFFEE PUDDING
caramel sauce

2 COURSES \$38 / 3 COURSES \$46
PER PERSON INCLUSIVE OF HST

ROYAL CANADIAN MILITARY INSTITUTE