

Cameron Lake

All plated menus come with fresh baked potato rolls & butter

Amuse

Summer Gazpacho

olive oil herb savoury biscotti

Starter

Choose one for the group

Arugula Salad

grilled peaches, blue cheese & balsamic reduction

Organic Greens

pear, stilton, roasted walnuts, white balsamic vinaigrette

Heirloom Tomato & Rocket Mix

breaded goat cheese, sundried tomato vinaigrette

Salmon & Shrimp Cakes

caper, lemon mayo

Main

Choose one for the group

Cedar Plank Sockeye Salmon

maple ginger, mustard sauce

Stuffed Chicken Supreme

goat cheese, shallots, artichoke, sundried tomato purée

Braised Beef Short Rib

caramelized onion, yam & Yukon gold mashed potato

Pan Seared Steelhead Trout

lemon caper butter, warm roasted potato salad, summer vegetable

Dessert

Choose one for the group

Cedars Peanut Butter Pie

vanilla cream cheese, natural peanut butter,
graham cracker, chocolate ganache

Flourless Chocolate Torte

chocolate & more chocolate

New York Cheesecake

raspberry purée, crumb crust

Please note, since all our dishes are prepared to order, our kitchen operation may involve shared cooking and preparation areas. While we will do our best to meet any dietary or allergy restrictions, we cannot guarantee that any menu item can be completely free of allergens.

Applicable taxes and gratuities are additional.

Horne Lake

All plated menus come with fresh baked potato rolls & butter

Amuse

Summer Gazpacho

olive oil herb savoury biscotti

First

Choose one for the group

Tomato & Bocconcini Salad

basil, sweet pepper vinaigrette

Arugula Salad

grilled peaches, blue cheese & balsamic reduction

Organic Greens

pear, stilton, roasted walnuts, white balsamic vinaigrette

Heirloom Tomato & Rocket Mix

breaded goat cheese, sundried tomato vinaigrette

Salmon & Shrimp Cakes

caper, lemon mayo

Prawn Cocktail

roasted peach horseradish cream

Second

Choose one for the group

Smoked Salmon Trio

house made savory crackers

Beef Carpaccio

shaved parmesan cheese, toasted capers, rosemary oil

Lobster Bisque En Croute

truffle oil

Filo Wrapped Brie

roasted peach chutney, balsamic reduction

Ravioli

wild mushroom, white wine cream sauce, truffle oil

Roasted Onion & Ale Soup

asiago crouton

Sorbet

Lemon Lime

Third

Choose one for the group

Beef Wellington

braised beef short rib, wild mushrooms, caramelized onion, horseradish, red wine reduction

Cornish Hen

herb focaccia bread apple stuffing

Seafood Wellington

salmon, prawns & scallops, lemon butter sauce

Braised Lamb Shank

cauliflower purée, roasted cherry tomatoes, roasted broccolini

Seared Citrus Tuna Steak

sautéed spinach & heirloom carrots

Roasted Chicken Supreme

aged cheddar, seared polenta, hunter sauce

Fourth

Choose one for the group

Chefs Trio

chocolate brownie with rhubarb compote
lemon strawberry pavlova, toasted almond dust
milk chocolate & candy ginger mousse, raspberry purée

Milk Chocolate & Candy Ginger Mousse

raspberry purée

Red Velvet Cake

dark chocolate flakes, cream cheese

White Chocolate & Lemon Cheesecake

tart lemon, rich white chocolate, cream cheese

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Sproat Lake

All plated menus come with fresh baked potato rolls & butter

Amuse

Summer Gazpacho

olive oil herb savoury biscotti

First

Choose one for the group

Tomato & Bocconcini Salad

basil, sweet pepper vinaigrette

Arugula Salad

grilled peaches, blue cheese & balsamic reduction

Organic Greens

pear, stilton, roasted walnuts, white balsamic vinaigrette

Heirloom Tomato & Rocket Mix

breaded goat cheese, sundried tomato vinaigrette

Salmon & Shrimp Cakes

caper lemon mayo

Prawn Cocktail

roasted peach horseradish cream

Second

Choose one for the group

Smoked Salmon Trio

house made savoury crackers

Beef Carpaccio

shaved parmesan cheese, toasted capers, rosemary oil

Lobster Bisque En Croute

truffle oil

Filo Wrapped Brie

roasted peach chutney, balsamic reduction

Wild Mushroom Ravioli

white wine cream sauce, truffle oil

Roasted Onion & Ale Soup

asiago crouton

Ahi Tuna & Rocket Mix

wasabi cream

Seared Scallops

bacon jam, herb oil

Sorbet

Lemon Lime

Third

Choose one for the group

Beef Tenderloin & Prawn Brochette

potato & yam pavé, red wine reduction

Pesto Halibut

potato gnocchi

Artic Char & Scallops

pea purée

Lamb Rack

potato & yam pavé, mint jus

Seared Duck Breast

pan fried polenta, spinach, braised pear, blackberry jus

Fourth

Choose one for the group

Chocolate Truffle Cake Mousse

candied ginger, roasted almond dust, raspberry purée

Strawberry Pavlova

lemon curd, grand mariner cream, toasted almond dust, mango purée

Chocolate Decadence Cake

blackberry, salted caramel gelato

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