



Castlemore Golf & Country Club is pleased to welcome you to our winter wonderland. Our facility is beautifully decorated for the Holiday season, accented by our 16 foot authentic tree. Our Carolina inspired dining area has scenic view of wild life roaming the rolling hills, which is covered in a blanket of snow. Our elegant dining room is a perfect place to hold your Holiday party or any other special event.

Here at Castlemore we have created several different meal ideas to cater to every palate sure to exceed your expectations. The staff & Executive Chef are dedicated to meet your every need. Sure to make your event a success.

Let your Holiday experience start at Castlemore Golf and Country Club.

Castlemore Golf & Country Club
Christmas Menu

Soup

Spiced Carrot & Orange Soup

Carrots, zesty orange & creamy potato, garnished with fresh dill

Cream of Cauliflower, Potato & Blue Cheese

*Simmered in Chicken stock & white wine
and garnished with green onion*

Roasted Sweet Potato & Pepper Squash Soup

Sweet potatoes and squash roasted with cinnamon and blended with cream

Beef Consomme

Garnished with Julienne of Shitake mushrooms and scallions

OR

Salad

Winter Salad

*Radicchio, endive, escarole & cherry tomatoes, tossed with
feta cheese & fresh herb vinaigrette*

California Greens

Sweet & bitter baby leaves, served with a mandarin & champagne vinaigrette

Castlemore Caesar

*Baby romaine leaves, buttered croutons & aged romano cheese,
tossed with our creamy garlic and egg dressing*

Entrée

All entrées are served with Steamed Seasonal Vegetables and your Choice of Mini Red, Baked or Garlic Mash Potato.

Slow Roasted Ontario Turkey

*Farm Fresh Ontario Turkey slow roasted with an Apple, Chestnut Stuffing.
Served with a Classic Giblet Gravy*

Cornish Hen

*Boneless Game Hen stuffed with Wild Rice and served with a traditional Hunter's Sauce
of Field Tomatoes, Scallions and Mushrooms in a White Wine Reduction*

Grilled New York Strip Loin

AAA Beef Strip loin, Served with Cognac, Peppercorn Sauce

Salmon Fillet

Fresh Atlantic Salmon Fillet, broiled and dressed in a Creamy Béarnaise Sauce

Prime Rib of Beef

9 oz, Triple A Alberta Beef. Horseradish Demi Glace

Dessert

All Desserts are served with your choice of tea or coffee

Dark and White Chocolate Mousse

With fresh berries and Crème Anglaise

Classic Christmas Pudding

Steamed Bread and Fruit Pudding, served hot in a Brandy Custard Sauce

New York Cheesecake

With fresh berries and Coulis

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The Castlemore Christmas Package is \$49.95 per person, plus all applicable taxes & gratuities. The Package includes one selection from each course listed above, as well as one bottle of Red and White House wine on each table and tea & coffee service.

HOLIDAY LUNCHEONS

The Continental

Freshly Baked Danish Pastries, Muffins & Croissants. Assorted fruit Preserves & Butter. Assorted Chilled Juice, Coffee & Tea Service.

\$7.95

The Executive Continental

Seasonal Fresh Fruit Platter, Freshly baked Danish Pastries, Muffins, Croissants & Bagels. With assorted Fruit Preserve & Creamed Cheese. Assorted Chilled Juice, Coffee & Tea Service.

\$11.95

The Castlemore

Freshly Baked Danish Pastries, Muffins & Croissants. Scrambled Eggs, Bacon, Sausage Home Fried Potatoes .Assorted Fruit Preserves. Assorted Chilled Fruit Juices Coffee & Tea Service

\$16.95

Grand Breakfast Buffet

Seasonal Fresh Fruit Platter. Scrambled Eggs, Bacon, Sausage & Home Fries Pancakes, French Toast, With Canadian Maple Syrup. Freshly Baked Danish Pastries, Muffins & Croissants. Assorted Fruit Preserves & Butter. Assorted Chilled Juices, Coffee & Tea Service

\$21.95

Those Little Extras

<i>Domestic Cheese Board Tray</i>	\$3.75
<i>Vegetable Crudite</i>	\$2.95
<i>Fresh Fruit Platter</i>	\$2.95
<i>Assorted French Pastries</i>	\$3.95
<i>Add Domestic Drink Ticket</i>	\$4.50

All prices are based on a per person basis and are subject to applicable tax & gratuity charge. Minimum Charges Apply