

MOTHERS DAY DINNER 2019

4:30 and 6 (after 6 pm reservations up to 7pm)

\$34 per person

6-12 half price/ under 5 free

SOUP AND CHOWDER

Homemade breads and rolls, tea biscuits with regular butter and whipped flavor butter
Vegetable minestrone
Atlantic seafood chowder

COLD

Antipasti platter
artisan cheese boards with jams and preserves
broccoli smoked cheddar and almond salad
kale Caesar salad, bacon bits, parmesan, roasted garlic dressing
German style baby red potato salad
Acadian salad with poppy seed dressing
Roasted vegetable and pesto salad

SEAFOOD

chilled seafood display, salmon gravlax, smoked mackerel, Salomon Gundy, marinated tiger shrimp, chilled mussels, cucumber cippolini, cocktail sauce, horseradish sour cream

ENTREE

liscombe lodge signature fire roasted planked salmon, citrus maple cream
cornet honey and herb roasted crossroad farm chicken
seasonal vegetable medley, chive whipped potatoes, rice pilaf
assorted condiments, mustards and pickles

CARVERY

Slow roasted beef brisket with horseradish pan jus, mini pretzel buns
Mustard glazed pork loin, nova scotia fruit chutney

KIDS

Build your own taco bar, cheesecake pops

DESSERT

Homemade pies & cakes, build your own strawberry shortcake,
puddings, mousses, fresh fruit assorted squares and mini desserts
Coffee & tea