

## 2019 ICS THANKSGIVING DINNER, SUNDAY, OCTOBER 13 Menus

### Dinner Menus

There are three separate menus - Adults, 8-14 year Olds and Children's

Preceded by Crudit 

### ADULT MENU

Goats cheese beignet, beetroot gel, candied hazelnuts, pickled kohlrabi. red wine caramel,

**OR**

Cured organic salmon, wasabi & avocado puree, pickled cucumber. beetroot gel, tobiko caviar

Turkey & ham, thyme stuffing, tender-stem broccoli, honey and wholegrain mustard sauce -  
- and served on the side -- sweet potato mash, mashed potatoes and cranberry sauce.

Homemade pecan pie, heritage Yamaska maple syrup, vanilla ice cream,

**OR**

Dark chocolate truffle, griottine cherry, honey comb

**White wine:** Lomblin. Sauvignon Blanc. Loire, France,

**OR**

**Red wine:** Ribero Santo, Portugal

### MENU for 8 -14's

As above but with reduced portion main course.

### CHILDREN'S MENU

Tomato soup, garlic bread

Grilled mini chicken fillets, green beans & fries,

**OR**

Kids crummy fish, chippy's and green beans

Vanilla ice cream, cruchie bits, chocolate sauce

Hot chocolate and marshmallows or glass of milk or juice.