

Christmas 2026

CHARLES DICKENS BUFFET

NEWLANDS DINING & OAK ROOM

Thursday & Sunday evenings; December, 2026
Mon. Dec. 21, Tue. Dec. 22, Wed. Dec. 23, Sat. Dec. 26 & Wed. Dec. 30, 2026

SAMPLE MENU SELECTIONS

(Selections change daily)

COLD

- GF Mixed Garden Greens
- GF Classic Caesar Salad
- GF Roasted Golden Beet Salad
- GF Mixed Bean Salad
- GF Tomato & Onion Salad
- GF Greek Salad
- GF Mediterranean Quinoa Salad
- Artichoke, Crab & Pasta Salad

PLATTERS

- GF Roasted Vegetables Platter
- European Cold Cuts
- GF North Atlantic Prawns
- GF Fresh Fruit Salad

CARVING

- GF Roast Top Round or
- GF Maple Glazed Ham

HOT ENTREES

- Roast Turkey
with herb stuffing & cranberry sauce
- Pan Roasted Cod Vierge
with tomato, basil, olives and lemons
- GF Braised Beef Short Ribs
with red wine, rosemary and balsamic vinegar
- Honey Glazed Salmon
with ginger, mirin & honey teriyaki sauce
- Spinach & Mushroom Penne

ACCOMPANIMENTS

- GF Bacon Roasted Brussels Sprouts
- GF Caramelized onion and garlic roasted potatoes
- GF Spinach Mushroom Rice
- Rolls & Butter

SWEET ENDINGS

Enjoy a selection of assorted pastries, holiday tarts & festive cakes from the chef's sweet table!

