



MONT GABRIEL
RESORT & SPA

2018 CHRISTMAS EVE BUFFET

December 24th 2018 6 pm -10pm in the dining room



Soup of the day

Several mixed salads, Classic Raw vegetables, Homemade Pickles

Terrine from Terroir, Cut meats and Sausages

Norwegian smoked salmon

Our Chef at the Cutting table

Triple A roast beef

Lamb Shank & Roasted Turkey

Poke Bowl station, salmon & beef Tartars

Choices of *tourtière*: Classic, from Lac St-Jean or Vegetarian

Local game stews & duck leg confit from PB farm

Range of fish, Seafood, pickled herring & Paella maison

Choice of Fresh Pasta prepared to your taste

Fresh vegetables & Many accompaniments

Mountain of Artisan breads

Swiss cheese fondue

And the kids corner...



Fine cheeses from Quebec on a Slate

Fresh and Exotic fruits

Holidays inspired Desserts & sweets Station

Teas and Coffee

47 \$ 13 & +

23.50 \$ 6-12

10\$ 0-5

This menu is for information purposes. We will do our best to comply with the restrictions related to allergies, but note that despite our efforts, all our dishes may contain traces of allergens