CHRISTMAS EVENING (24TH DEC) DINNER $89

HOLIDAY WELCOME

MIMOSA OR ORANGE JUICE
Sparkling wine and orange juice, a bright and refreshing classic to toast the holiday season. A non-alcoholic orange juice option is also available.

STARTER

MUSHROOM SOUP
Winter Spice Chestnut Cream

BEETROOT SALAD
Grapefruit, Goat Cheese, Arugula, Rosemary Vinaigrette

KALE SALAD
Butternut Squash, Wheatberry, Dried Cherries,
Preserved Lemon Vinaigrette

CHOICE OF MAIN

ROASTED TENDERLOIN
Herb-seasoned beef tenderloin, roasted to perfection and finished with a Chianti reduction, paired with sautéed green beans and bacon, maple-glazed carrots, and roasted potatoes.

TRADITIONAL ROASTED TURKEY WITH CRANBERRY SAUCE
Herb-roasted turkey, served with sautéed Brussels sprouts with bacon, maple-glazed carrots, and roasted fingerling potatoes.

SALMONE ALL'ARANCIA
Fresh spring salmon, delicately pan-seared and served with a Grand Marnier orange sauce, accompanied by sautéed Brussels sprouts with bacon, maple-glazed carrots, and roasted potatoes.



DESSERT

BLACK FOREST SWISS ROLLS
Chantilly Cream, Chocolate Cake,
Morello Cherries, Dark Chocolate Shavings

APPLE PIE
Apple Pie Filling, Pecan Crumble,
Caramel, Vanilla Ice Cream

December 24, 2026 | 5:00 PM – 8:30 PM
Please advise your server of any allergies or dietary restrictions you may have. All prices are subject to applicable government taxes. An additional 15% service charge applicable for parties of 6 and above.

THE WESTIN
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