THANKSGIVING BUFFET

$125 PER PERSON

Gather · Give Thanks · Feast

Cold Table

- CHILLED SHRIMP COCKTAIL & HORSERADISH COCKTAIL SAUCE *(SF)*
- CITRUS CURED SALMON, DILL, CRÈME FRAÎCHE & LEMON *(D)*
- CHARCUTERIE, ARTISANAL CHEESES & CHUTNEY *(D)*
- FRESH HOMEMADE BREAD SELECTION & CRACKERS *(D | G | SE | V)*

Salads

- SPICED PUMPKIN SALAD, CANDIED PECANS & HONEY VINAIGRETTE *(TN | V)*
- BABY GEM CAESAR, SHAVED PARMESAN & CROUTONS *(D | G)*
- APPLE & CRANBERRY SLAW, MAPLE & MUSTARD DRESSING *(VG)*

Soup

- ROASTED PUMPKIN & SAGE VELOUTÉ, TOASTED PUMPKIN SEEDS *(D | G | V)*

Carving Table

- HERB ROASTED TURKEY, GRAVY, CRANBERRY & ORANGE RELISH
- SLOW ROASTED PRIME RIB OF BEEF, HORSERADISH CREAM & AU JUS *(D)*
- MAPLE GLAZED HAM WITH PINEAPPLE CHUTNEY

Cast Iron

- CARIBBEAN SPICED ROASTED CAULIFLOWER *(VG)*
- LOCAL LOBSTER THREE CHEESE MAC 'N' CHEESE *(D | G | SF)*
- ROASTED SALMON WITH LEMON & HERBS

Sides

- WHIPPED POTATO PURÉE *(D | V)*
- BRIOCHE SAGE & ONION STUFFING *(D | G)*
- SWEET POTATO CASSEROLE WITH PECAN CRUMBLE *(D | G | TN | V)*
- MAPLE GLAZED CARROTS *(D | V)*
- CRANBERRY SAUCE *(VG)*

Desserts

- CLASSIC PUMPKIN PIE & VANILLA CHANTILLY *(D | G | V)*
- PECAN PIE *(D | G | TN | V)*
- VEGAN CHOCOLATE TART & COCONUT CREAM *(G | VG)*
- WARM BANANA BREAD & BUTTER PUDDING, RUM CARAMEL *(D | G | V)*
- **ICE CREAMS** *(D | V)*
  VANILLA · CHOCOLATE · PUMPKIN
- **SORBETS** *(VG)*
  CRANBERRY · APPLE · LEMON

D dairy | **G** Gluten | **SF** Shellfish | **TN** Tree Nuts | **SE** Sesame | **V** Vegetarian | **VG** Vegan

Please inform a member of our team of any allergies or dietary requirements before dining.

AURORA ANGUILLA®
RESORT & GOLF CLUB