

PANTAGES

HOTEL DOWNTOWN TORONTO

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<https://www.pantageshotel.com>



FESTIVE PLATED LUNCH

\$55

Includes still water, regular & decaffeinated coffee, assorted Pluck teas & a sparkling fruit punch bowl.

VG Vegan | **GF** Gluten Free



STARTERS

Make a selection.

Assorted artisan bread roll basket with herbed compound butter.

Leek & potato soup. **VG** **GF**

or

Shaved heirloom carrot salad with shaved radish, shaved cucumber & citrus vinaigrette.

MAINS

Make a selection.

Hand carved turkey breast with traditional stuffing & gravy.

or

Beef bourguignon with charred pearl onions, cremini mushrooms, red wine demi-glace.

or

Crispy fried potato gnocchi with roasted acorn squash, vegetable medley & sage. **VG** **GF**

Roasted vegetables: parsnips, golden beets, rutabaga, broccoli. **VG** **GF**

Buttermilk mashed potatoes. **GF**

DESSERT

Select one.

Cookies & cream cheesecake.

or

Chocolate yule log.

or

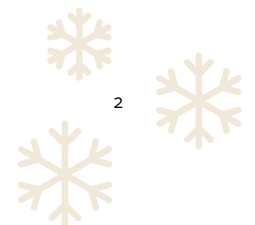
Christmas tree flourless chocolate torte. **GF**

ADD-ONS

Eggnog (non-alcoholic). \$3 per person

Shortbread cookie decorating station. \$1.50 per cookie

Gourmet artisan bread & dip station with sliced French bread, sourdough & focaccia & artichoke spinach dip, edamame hummus & French onion dip. \$13 per person



FEATURED FESTIVE PLATED DINNER

\$75

Includes still water, regular & decaffeinated coffee, assorted Pluck teas & a sparkling fruit punch bowl.

VG Vegan | **GF** Gluten Free



STARTERS

Make a selection.

Assorted artisan bread roll basket with herbed compound butter.

Roasted butternut squash soup with coconut cinnamon cream. **VG** **GF**

Baby greens with grilled apple, walnut, dried cranberry & white balsamic vinaigrette. **VG** **GF**

or

Creamy broccoli Caesar salad with red onion, bacon & parmesan cheese. **GF**

MAINS

Make a selection.

Hand carved turkey breast with traditional stuffing & gravy.

or

Slow whole roasted peppercorn crusted striploin with Yorkshire pudding & pan jus.

or

Crispy fried potato gnocchi with roasted acorn squash, vegetable medley & sage. **VG** **GF**

Roasted vegetables: parsnips, golden beets, rutabaga, broccoli. **VG** **GF**

Buttermilk mashed potatoes. **GF**

DESSERT

Select one.

Cookies & cream cheesecake.

or

Chocolate yule log.

or

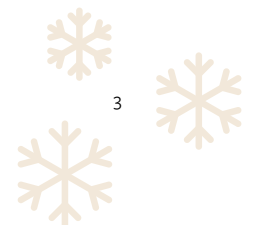
Christmas tree flourless chocolate torte. **GF**

ADD-ONS

Eggnog (non-alcoholic). \$3 per person

Shortbread cookie decorating station. \$1.50 per cookie

Gourmet artisan bread & dip station with sliced French bread, sourdough & focaccia & artichoke spinach dip, edamame hummus & French onion dip. \$13 per person



ELEGANT FESTIVE PLATED DINNER

\$95

Includes still water, regular & decaffeinated coffee, assorted Pluck teas & a sparkling fruit punch bowl.

VG Vegan | **GF** Gluten Free



STARTERS

Spiced carrot & lentil soup with roasted pumpkin seeds and rosemary oil. **VG** **GF**

Watercress, arugula, young leaves, roasted golden beets, pumpkin seeds, apple cider vinaigrette, fresh herbs. **VG** **GF**

Frisée, grilled radicchio, poached pear, goat cheese & orange segments. **GF**

MAINS

Roasted turkey breast pinwheel stuffed with cranberry-sausage stuffing & served with turkey gravy.

or

Slow whole roasted Dijon & herb ribeye with Yorkshire pudding & pan jus.

or

Grilled portobello steak stuffed with tamari roasted walnut, pine nuts & fresh herbs. **VG** **GF**

Maple roasted brussels sprouts with crispy pancetta & dried cranberry. **GF**

Garlic confit fingerling potatoes with crispy shallots. **VG** **GF**

DESSERT

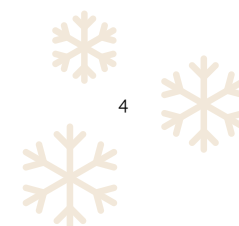
An assorted plate with red velvet cake pops, salted caramel Crème Brûlée tarts, White Chocolate & Orange Profiteroles.

ADD-ONS

Eggnog (non-alcoholic). \$3 per person

Shortbread cookie decorating station. \$1.50 per cookie

Gourmet artisan bread & dip station with sliced French bread, sourdough & focaccia & artichoke spinach dip, edamame hummus & French onion dip. \$13 per person



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