Christmas Day

IMPERIAL ROOM

Menu

THE Fairmont ROYAL YORK TORONTO

fairmont.com/royal-york-toronto

Breads and Spreads Display

Bakery Fresh Rolls, Baguette, Grissini Bread Sticks, Assorted Flatbreads
Dips & Spreads: Hummus, Baba Ghanoush, Olive Tapenade, Sun Dried Tomato Artichoke Asiago
A Selection of Canadian Cheeses, Dried Figs, Dates & Berries, Platters of Freshly Sliced & Whole Fruit

Salad Selection

Build Your Salad Station
Bowls of Organic Tender Field Greens & Baby Spinach
Accompanied by; Local Grape Tomatoes, Bell Peppers, Marinated Artichokes, Red Onions, Olives, Cucumbers, Croutons, Parmesan and Feta Cheese, Chick Peas

House Made Dressing Selection:
Maple Cranberry, Mill St. Organic Vinaigrette, Rooftop Honey Dijon Dressing
Crisp Romaine Caesar with Parmesan and Bacon Lardons, Garlic Croutons and our Creamy Caesar Dressing
Nicoise Olives, Green Bean Salad Eggs, Fingerling Potatoes, Blistered Red Peppers, Limoncello Vinaigrette
White Bean Salad Sun Dried Tomatoes, Oregano, Rooftop Honey Mustard Emulsion
Roasted Trio of Beets
Organic Baby Arugula, Toasted Walnuts, Ontario Goat Cheese, White Balsamic Vinaigrette
Bavarian Style Potato Salad with Snipped Scallions, Kozlik Mustard Dressing

Hot Selection

Birch Syrup Whiskey Glazed New Brunswick Salmon
Gingerbread Panko, Citrus Fennel Buerre Blanc
Rooftop Honey & Blood Orange Glazed Pork Loin
Triple Crunch Dijon Potato Purée, Crispy Leeks, Calvados Jus
Chestnut Stuffed Yorkshire Valley Chicken
Breast Supreme Truffle Jus, Saskatoon Berry Compote
Butternut Squash Agnolloti
Caramelized Butternut Squash, Cinnamon Spiced Chardonnay Cream Reduction Crisp Garden Sage
Buttermilk Whipped Yukon Gold Potatoes
Festive Selection of Maple Roasted Winter Vegetables
Vegetarian Tagine
Winter Vegetables in Moroccan seasoning with Apples, Pears & Couscous

Soup

Winter Squash & Apple Velour, Toasted Cinnamon Spiced Pumpkin Seeds

Cold Fish Selection

Snow Crab Claws with Marie Rosé Sauce
Chilled Shrimp Cocktail with Cocktail Sauce and Fresh Lemon
PEI Mussels with Fennel Tomato Concassé, White Wine Vinaigrette
Atlantic Coast Smoked & House Cured Salmon
Roof Top Honey Cured New Brunswick Salmon
Nova Scotia Smoked Salmon with Classic Garniture of Capers, Red Onion, Egg Crumble & Rye

Carving Station

Royal York Signature Rubbed Canadian Prime Rib
Yorkshire Pudding & Angel's Gate Red Wine Jus
Cider Brined Ontario Turkey
Apricot Sage Brioche Stuffing, Garden Herb Pan Gravy, Cranberry Sauce

"For Kids Only"

Macaroni and Cheese
Mini Hot Dogs
Curly Fries
Dino Buddies
Assorted Cookies
Rainbow Jell-O
Mini Candies

Dessert

Our pastry **Chef, Joseph Chan**, has designed the ultimate in dessert extravagance.
A sweet indulgence of miniature pastries, petits fours, gourmet gateaux & traditional Festive Delicacies.