

CORPORATE RETREATS AT THE CROSSING

DISCOVER FREE-RANGE THINKING

Signature Dinner Menu Options

Hors d'oeuvres

Chef's choice – some examples listed below

Bacon wrapped tenderloin, sriracha mayo
Sweet chili shrimp with crispy noodles
House flat bread (veg or non veg)
Creamy blue cheese and walnut crusted red grape
Baked goat cheese with baguette chips
Plum tomato & basil bruschetta, parmesan & balsamic oil

Soup

A duo of parsnip & beetroot soup

Appetizer

Crisp seared pork belly, pear puree, calvados vinaigrette, micro greens

Main Courses

Potato crusted Halibut

Pernod & fennel nage, artichoke, golden beets, cracked pepper pastry

Rack of Lamb

Spinach & celery seed gnocchi, sicilian caponata, toasted pine nuts, rosemary jus

Beef Tenderloin & Lobster tail

3 oz Grilled Beef steak & buttered lobster tail, sauteed greens, red wine demi-glace

You may select any main course for each evening of your visit. We will happily work to accommodate your dietary restrictions upon request

Dessert

Chocolate & Fig delice with fresh berry basket & almond praline



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Prime Dinner Menu Options

Hors d'oeuvres

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Creamy blue cheese and walnut crusted red grape
Baked goat cheese with baguette chips
Plum tomato & basil bruschetta, parmesan & balsamic oil

Salad

A variety of seasonal salad greens garnished and served with our house dressing

Main Course

Coq au Vin – Chicken in Red Wine Sauce

Chicken breast braised in a red wine & vegetable sauce, herb crushed potatoes & sautéed French beans

'Asian Style' marinated Salmon

Baked salmon served with stir fried seasonal vegetable, Jasmine scented rice, crispy rice noodles

Char grilled 5 oz Beef Tenderloin

Stuffed portobello mushroom, sautéed fingerling potatoes, seasonal vegetables & brandy jus

Wild Mushroom and Truffle Oil scented Risotto

Mixed vegetable and bean cake, sauteed spinach & herb salad

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Selection of Homemade Desserts

Chef's choice – some examples listed below

Chocolate Mousse Cake - Apple & Rhubarb Crumble with Vanilla Ice cream
Vanilla & Oreo Cheesecake - Mixed Berry Strudel
Pineapple upside down cake



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Select Dinner Menu Options

Hors d'oeuvres

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Salad

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Main Course

Provençal Style Basa

Mixed herb couscous, bean & vegetable cassoulet, pimento oil

Braised Boneless Beef Short Ribs

Red wine sauce, herb mashed potatoes, roasted root vegetable

Chicken Schnitzel

Creamy savoy cabbage, herb spaetzle

'Polonaise' style Cauliflower Steak

Herb & crumb crusted crispy cauliflower, haricot bean & smoked paprika & poached egg

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Vanilla & Oreo Cheesecake - Mixed Berry Strudel
Pineapple upside down cake



Additional Options

Prime Rib Dinner (minimum 12 people)

Traditional Roast Prime Rib Dinner Yorkshire pudding, roasted baby potatoes, natural jus, seasonal vegetables

Chef's choice

Let our executive chef and his culinary team prepare an unforgettable dinner that will tickle your taste buds and will be part of your conversation throughout your stay

Buffet's (minimum 12 people)

Chef's choice Our buffets are bountiful and delicious. You can come back for as many servings as you like

BBQ's (seasonal, minimum 12 people)

Chef's choice our deck is perfect to enjoy a BBQ and connect with nature while soaking in the sunshine

