

HATLEY CASTLE

SAMPLE PLATED MENU

Cocktail Hour – Passed Canapés

Pan Seared Scallop GF/DF

Ocean Wise, pancetta vierge

Beef Carpaccio GF

AAA Alberta beef tenderloin, creamy fried polenta, truffle aioli, shaved parmesan

Prosecco Arancini GF/PB

Saffron, roasted tomato chutney

Dinner

Roasted Beet Salad GF/V

Island beets, whipped ricotta, pomegranate, spiced hazelnuts, halloumi 'croutons', TOPSOIL urban farmed mixed greens, fennel, shallot vinaigrette

North Pacific Sablefish GF

Ginger scallion sticky rice, soy pickled shiitake, carrot ribbons, radish, kimchi butter, dashi broth

Stone Fruit Tart V

Lemon verbena poached peaches, spiced pastry cream, hazelnut granola, stewed plums

Late Night – 'Soul Food' Martinis

Garlic whipped potato with toppings:

Forest Mushroom Ragout GF/V

Seasonal selection of locally foraged mushrooms simmered with garlic, herbs and cream

Alberta 'AAA' Short Rib GF

Slow cooked and served in a reduced broth

Butter Chicken GF

Rosstown Farms chicken stewed in aromatic spices and coconut milk

GF GLUTEN FREE

DF DAIRY FREE

V VEGETARIAN

PB PLANT-BASED

OCEAN WISE Our seafood is Ocean Wise Certified

