

White Rose

Dinner Function Menu

Family Style Service

Fall & Winter 2017

to start

cauliflower skordalia and almond red pepper romesco dips
with sundried olives & warm flatbread

smoked pulled Alberta beef brisket buns with grainy mustard
& white cheddar

local kale and chard salad with black currants, micro carrot tops,
sourdough croutons & warm goat cheese dressing

followed by

roasted eggplant, wild mushroom, halloumi cheese, cashews,
wild rice pilaf & carrot top chimichurri

braised giant beans with fennel, roma tomato, zucchini, sunflower sprouts
& Fairwind Farm organic sheep's feta

smoked Alberta pork loin with white balsamic cider glaze
& creamed Taber corn

dessert

BC fall apple crisp with Highwood Crossing crumble
& vanilla bean mousse
coffee or tea

menu \$40 per person

*Thank you for considering White Rose for your special event!
Please confirm your guest numbers 3 days prior.
Gst and 18% Gratuity will be added to the final bill.*

White Rose

Dinner Function Menu

Regular Service

Fall & Winter 2017

to start

local kale and chard salad with black currants, micro carrot tops,
sourdough croutons and warm goat cheese dressing

warm savoy cabbage leaf stuffed with spaghetti squash, sundried tomato,
almond romesco, green lentils & dill feta

followed by choice of

crispy yellow beet risotto cake with grilled radicchio, wild mushrooms, fall
squash, baby local carrots, yam walnut hash and dark vegetable demi
or

smoked Alberta pork loin with white balsamic cider glaze, wilted chard,
roasted baby potatoes & creamed Taber corn

dessert

prairie berry pie with vanilla bean gelato

or

dark chocolate pot du crème with sour cherry compote
coffee or tea

menu \$44 per person

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White Rose

Luncheon Function Menu

Regular Service

Fall & Winter 2017

to start

roasted winter squash and red lentil bisque with toasted
squash seeds, micro radish sprouts & cold pressed canola oil
or

butterleaf salad with crispy chickpeas, gold beet, cauliflower, pea shoots
& white balsamic sesame vinaigrette

followed by choice of

charred kale & smoked cheddar flatbread with basil arugula squash seed
pesto & organic tomatoes
or

smoked Alberta beef brisket on ciabatta with caramelized onion, dill Dijon
& house salt n' malt potato chips
or

house chili spiced fish or king oyster mushroom tacos with grilled poblano
pepper, salsa roja, crushed avocado & savoy cabbage

dessert

BC fall apple crisp with Highwood Crossing crumble
& vanilla bean mousse

**lunch menu \$28 per person
one less course - \$22 per person**

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White Rose

Brunch Function Menu

Regular Service

Fall & Winter 2017

to start

carrot, orange & ginger juice, cold pressed to order

followed by choice of

pulled pork or veggie eggs Benedict with caramelized
apple & basil hollandaise

or

smoked salmon frittata with organic spinach,
feta cheese & fresh herbs

or

butter croissant French toast with vanilla mousse
& maple roasted BC plum compote

dessert

carrot raisin cake with walnut carrot honey sauce

**brunch menu \$26 per person
main course only - \$15 per person**

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