Holiday Menu

BUFFET $40 (INCLUDES A COLD DRINK OR DRIP COFFEE/TEA)

WEEK 1

NOVEMBER 25–27

Soup of the day (vegan, GF)
Feature seasonal salads
Build your own salad, 10-12 assorted toppings
Harissa roasted tricolor carrots with hazelnuts (vegan, GF)
Mixed grain pilaf (vegan, GF)
Roasted turkey (Halal, GF)
White fish, citrus & fine herb beurre blanc (GF)
House made stuffing & house made cranberry sauce
Herb roasted fingerling potatoes & seasonal vegetables (vegan, GF)
Mushroom, wild rice, spinach & dried currant stuffed squash (vegetarian, GF)
Assorted cheese board, bread or rolls with compound butter
Dessert display with holiday cookies, crème brûlée, mini pastries & tarts

WEEK 2

DECEMBER 2–4

Soup of the day (vegan, GF)
Feature seasonal salads
Build your own salad 10-12 assorted toppings
Maple & rosemary roasted root vegetables (vegan, GF)
Mixed grain pilaf (Vegan, GF)
Roasted turkey (Halal, GF)
Irish braised beef & stout stew with root vegetables (Halal)
House made stuffing & house made cranberry sauce
Red skin smashed potatoes, sour cream & chives (GF)
Seasonal vegetables (vegan, GF)
Charred cauliflower with lentil ragout (vegan, GF)
Assorted cheese board, bread or rolls with compound butter
Dessert display with holiday cookies, crème brûlée, mini pastries & tarts

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Book your table: food.uwo.ca/green-leaf-cafe
Somerville House | Wednesday–Friday | 11:30 a.m.–2:00 p.m.

GREENLEAFCAFE

Holiday Menu

BUFFET $40 (INCLUDES A COLD DRINK OR DRIP COFFEE/TEA)

WEEK 3

DECEMBER 9–11

Soup of the day (vegan, GF)
Feature seasonal salads
Build your own salad, 10-12 assorted toppings
Roasted mixed mushrooms and lentils (vegan, GF)
Mixed grain pilaf
Roasted turkey (Halal, GF)
Honey roasted ham
House made stuffing & house made cranberry sauce
Crispy rosemary & garlic potatoes (vegan, GF)
Seasonal vegetables (vegan, GF)
Crispy gnocchi with roasted squash, spinach, sundried tomato & feta (vegetarian)
Assorted cheese board, bread or rolls with compound butter
Dessert display with holiday cookies, crème brûlée, mini pastries & tarts

WEEK 4

DECEMBER 16–18

Soup of the day (vegan, GF)
Feature seasonal salads
Build your own salad, 10-12 assorted toppings
Harissa roasted tricolor carrots with hazelnuts (vegan, GF)
Mixed grain pilaf (vegan, GF)
Roasted turkey (Halal, GF)
White fish, citrus & fine herb beurre blanc (GF)
House made stuffing & house made cranberry sauce
Herb roasted fingerling potatoes & seasonal vegetables (vegan, GF)
Mushroom, wild rice, spinach & dried currant stuffed squash (vegetarian, GF)
Assorted cheese board, bread or rolls with compound butter
Dessert display with holiday cookies, crème brûlée, mini pastries & tarts

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