



Dinners Selections



HÔTEL
MANOIR VICTORIA
★★★★
OLD QUÉBEC

Nordic Dinner

The event organizer must choose in advance, among the following items, a fixed menu for the entire group ahead of time (1 appetizer, 1 soup, 1 main course and 1 dessert).
It is also possible to add a second choice of appetizer with a supplement of \$4, and a second choice of main course with a supplement of \$4.
The additional amount for certain choices of appetizers and main courses is on top of the \$4 supplement.

Romaine lettuce, *gribiche* vinaigrette and crispy root vegetables

or

Home-made pork *rillettes*, marinated vegetables and croutons

or

Matane shrimps, kohlrabi and apple salsa, lettuce salad

or

Home-made venison terrine, marinated mushrooms and onion jam (\$3)

or

Smoked salmon and beet *mille-feuilles*, juniper berry cream, berry vinaigrette (\$3)

or

Seared marinated beef, cauliflower panna cotta, cooking jus vinaigrette (\$5)

or

Marinated scallops with raspberries, asparagus and peppery green alder cream (\$5)

Soup of the day

or

Cream of butternut squash with brown butter (\$2)

or

Cappuccino onion soup, crouton with *Hercule* cheese from *Charlevoix* (\$4)

Pork medallion with herb salsa, mustard sauce, potatoes roasted with bacon

or

Braised beef cheek in red wine, red cabbage purée and creamy polenta with root vegetables

or

Chicken breast with mushrooms, old fashioned mashed potatoes

or

Roasted salmon, spinach, celery root purée and creamy herb sauce

or

Spelt risotto with vegetables **(vegetarian)**

or

Sautéed crispy vegetables in organic sunflower oil and pumpkin seeds **(vegetarian)**

or

Veal tournedos with confit shallots, creamy celery root (\$8)

or

Confit goose and duck leg Parmentier with scalloped parsnips (\$8)

or

Roasted turbot fillet, spelt risotto with mushrooms, swiss chard with cooking jus (\$8)

or

Pan seared pickerel, shallot *flan* and braised vegetables, white butter with cider vinegar and horseradish (\$12)

or

Bison ribs with a maple glaze, potatoes with *tomme à Rudy* cheese, roasted asparagus (\$12)

or

Venison flank steak, potatoes stuffed with mushrooms, sweet gale seed sauce (\$12)

Cheese cake with berries

or

Chocolate *crousti-moelleux*

Coffee or tea

\$34 / person, plus taxes and service

Note: If the menu consists of two choices of appetizers and two choices of main courses, the organizer must confirm at least seven days before the scheduled event the quantity for each dish ordered.





Hot Buffet Menu

(GROUPS / +30 PEOPLE)

- Vegetables and dips
- Home-made *charcuterie* and condiments
- Two mixed deluxe salads
- Green salad
- Condiment bar : marinated mushrooms, mixed nuts and dried berries, home-made pickles, marinated onions, croutons (extra \$2)
- Soup
- **Selection of three main courses** (see below)
- Fine *Québécois* cheeses
- Two desserts
- Fruit salad
- Coffee, tea or infusion

\$ 45 / person, plus taxes and service

Main Courses

(SERVED WITH EITHER RICE, PASTAS OR POTATOES AND VEGETABLES OF THE DAY)

- Chicken breast with a cheese and herb crust, green beans with dried goose breast
- Pork fillet mignon with a mustard and celery crust, glazed carrots with gin and honey
- Lamb ragout with sweet gale seeds, carrots, mushrooms and glazed onions
- Roasted turbot fillet, salsify gratin with peppery green alder cream and green onions
- Pan seared salmon, boreal sauce *vierge* with wild berries, sautéed fennel and beets
- Confit duck and Jerusalem artichoke ragout, served with confit broad beans and shallots
- Certified Angus beef flat iron steak, smoked and confit red cabbage, shallot compound butter
- Braised veal shank with juniper berries from *Québec*, root vegetable gratin with wild celery
- Roasted pickerel, sautéed swiss chard with corn
- Roasted striped bass, asparagus gratinated with *tomme des Joyeux Fromagers* cheese

Vegetarian Main Courses

- Spelt risotto with mushrooms and vegetables
- Sautéed seasonal vegetables with organic sunflower oil and pumpkin seeds



Gastronomic Dinner

Foie gras terrine, pine nuts, apple compote, cranberry juice

or

Crab and asparagus duo, crunchy rhubarb vinaigrette

Roasted halibut fillet, sea urchin cream, crispy squash gratin

or

Monkfish brochette with cattail hearts, sautéed leeks and corn gnocchi

Guineafowl *suprême* stuffed in ceps, confit gizzards and Jerusalem artichoke *purée*

or

Pan seared veal cheek with red wine, veal sweetbreads,
confit of potatoes, red cabbage *purée*

Warm tart with *tomme des Joyeux Fromagers* cheese and onion confit

Molten chocolate cake

or

Apple pie with *sucre à la crème*

Coffee or tea

Bread and butter

\$ 75 / person, plus taxes and service



Note: The event organizer must choose a fixed menu for the entire group ahead of time. (It is possible to have two choices for the main course for an additional \$4). All menu choices need to be confirmed at least seven days before the scheduled event as well as the quantity of each dish ordered.