



Menu Suggestions

*....we can custom tailor a menu for you, here are some suggestions to get started
Please contact us for pricing.*

Dinner Menu

Prices include Soup or Salad

Soups

Roasted Carrot and Brie	Cream of Tomato
Split Pea and Ham	Spicy Asian Dumpling
Chowder – Clam, Corn and Pepper or Seafood	Cauliflower and Blue Cheese
Roasted Red Pepper	Bacon and Potato

Salads

Market Salad with Local Cider Vinaigrette	Roasted Garlic Beets, Goat Cheese, Walnuts
Iceberg Wedge Salad, Bacon, Tomato, Blue Cheese	Iceberg Wedge Salad, Bacon, Tomato, Blue Cheese
Baby Kale, Citrus, Dried Cranberries, Pumpkin Seeds	Winchelsea Caesar Salad

Entrées

Herb and Mustard Roasted Pork loin, Apricot Chutney, Jus
Brie Cheese Glazed Chicken, Red Pepper Relish, Jus
Roasted Beef Striploin, Charred Onions, Jus
Prime Rib au Jus
Maple Roasted Salmon, Lime and Cucumber Salsa
Herb and Butter Roasted Haddock, House Tartar
(all served with fresh seasonal vegetables)

Sides (Choose one)

Whipped Potatoes	Basmati Rice
Roasted Potatoes	Cheddar Cheese Scalloped Potatoes



Desserts (Choose one)

Seasonal Fruit Cobbler with Ice Cream	Individual Fruit Tarts
Vanilla Cheesecake with Berry Coulis	Double Chocolate Cake
Old Fashioned Strawberry Shortcake with Whipped Cream	Carrot Cake with Cream Cheese Icing
Lemon Raspberry Cake	Flourless Chocolate Cake with Fresh Berries

Tea & Coffee

Country Dinner Buffett

Fresh Baked Dinner Rolls and Butter
Market Salad
Hearty Potato Salad
Creamy Macaroni and Cheddar Cheese Salad

Slow Roasted Canadian Top Sirloin
Rosemary and Garlic Roasted Chicken, Biscuits and Gravy
Honey Ham House Baked Beans
Roasted Yukon Gold Potato's
Fresh Steamed Vegetables

Selection of Housemade Cakes, Pies, Tarts and Squares
Tea & Coffee