



HOLIDAY LUNCH MENU

\$40 PER PERSON

All prices are inclusive of gratuities/service charges.

LUNCH MENU

- Freshly Baked Artisan Breads

Appetizers (Select One of the Following)

- Spiced Squash Soup with Pumpkin Seed Gremolata and Coriander
- Winter Bitter Leaf Salad with Pomegranate Seeds, Pumpernickel Crouton, Blue Cheese Crumble and Mustard-Honey Vinaigrette
- Arugula and Poached Apple Salad with Aged Gouda Cheese, and Honey-Mustard Cider Vinaigrette

Main Entrées (Select One of the Following)

Served with Mashed Potatoes, Roasted Root Vegetables and Brussels Sprouts

- Traditional Turkey Dinner with all the Fixings
- Baked Ham with Pear Chutney and Mustard Jus
- Baked Chicken Breast Stuffed with Goat Cheese, Wild Mushrooms, Fresh Herbs and Natural Jus
- Portobello Mushroom Stuffed with Goat Cheese and Wrapped in Puff Pastry
- Pan Seared Salmon with Salsa Verde

Desserts (Select One of the Following)

- Gâteau au Chocolat with Crème Chantilly and Salty Caramel Sauce
- Baked Cheesecake with Spiced Poached Pear and Gingerbread
- Champagne and Lemon Sorbet with Frozen Fruits
- Classic Farm Stand Apple Galette with Vanilla Ice Cream

- Coffee and Selection of Tealeaves Tea

MENU UPGRADES

- Roast Sirloin of Angus Beef with Creamy Fresh Horseradish and Natural Jus . . . \$5.00 per person

ADDITIONAL OPTIONS

- Choice of Two Appetizers \$3.00 per person
- Choice of Three Entrées \$6.00 per person
- Choice of Two Desserts. \$6.00 per person
- Wine Service (Unlimited pour throughout lunch) \$14.00 per person
- Cold Hors d'Oeuvres (Tray served by our staff) \$10.00 per person per hour
- Hot and Cold Hors d'Oeuvres (Tray served by our staff) \$15.00 per person per hour

Holiday inspired. Selections may vary depending on availability.

HOLIDAY LUNCH PACKAGE

\$68 PER PERSON *Includes Room Rental. Includes Holiday Décor in Room and Centrepieces.
All prices are inclusive of gratuities/service charges.*

COLD HORS D'OEUVRES

Tray served by our staff.

- Seasonally Inspired Chef Creations

NON-ALCOHOLIC BAR SERVICE

- Coffee and Selection of Tealeaves Tea
- Selection of Juices, Still and Sparkling Water

LUNCH MENU

- Freshly Baked Artisan Breads

Appetizers (Select One of the Following)

- Spiced Squash Soup with Pumpkin Seed Gremolata and Coriander
- Winter Bitter Leaf Salad with Pomegranate Seeds, Pumpernickel Crouton, Blue Cheese Crumble and Mustard-Honey Vinaigrette
- Arugula and Poached Apple Salad with Aged Gouda Cheese, and Honey-Mustard Cider Vinaigrette

Main Entrées (Select One of the Following)

Served with Mashed Potatoes, Roasted Root Vegetables and Brussels Sprouts

- Traditional Turkey Dinner with all the Fixings
- Baked Ham with Pear Chutney and Mustard Jus
- Baked Chicken Breast Stuffed with Goat Cheese, Wild Mushrooms, Fresh Herbs and Natural Jus
- Portobello Mushroom Stuffed with Goat Cheese and Wrapped in Puff Pastry
- Pan Seared Salmon with Salsa Verde

Desserts (Select One of the Following)

- Gâteau au Chocolat with Crème Chantilly and Salty Caramel Sauce
- Baked Cheesecake with Spiced Poached Pear and Gingerbread
- Champagne and Lemon Sorbet with Frozen Fruits
- Classic Farm Stand Apple Galette with Vanilla Ice Cream

- Coffee and Selection of Tealeaves Tea

MENU UPGRADES

- Roast Sirloin of Angus Beef with Creamy Fresh Horseradish and Natural Jus . . . \$5.00 per person

ADDITIONAL OPTIONS

- Wine Service (Unlimited pour throughout lunch) \$14.00 per person
- Update to Hot and Cold Hors d'Oeuvres \$5.00 per person per hour

Holiday inspired. Selections may vary depending on availability.

HOLIDAY DINNER MENU

\$67 PER PERSON

All prices are inclusive of gratuities/service charges.

DINNER MENU

- Freshly Baked Artisan Breads

Appetizers (Select One of the Following)

- Spiced Squash Soup with Pumpkin Seed Gremolata and Coriander
- Winter Bitter Leaf Salad with Pomegranate Seeds, Pumpernickel Crouton, Blue Cheese Crumble and Mustard-Honey Vinaigrette
- Arugula and Poached Apple Salad with Aged Gouda Cheese, and Honey-Mustard Cider Vinaigrette

Main Entrées (Select Three of the Following - guests choose their entrée night of)

Served with Mashed Potatoes, Roasted Root Vegetables and Brussels Sprouts

- Traditional Turkey Dinner with all the Fixings
- Baked Ham with Pear Chutney and Mustard Jus
- Baked Chicken Breast Stuffed with Goat Cheese, Wild Mushrooms, Fresh Herbs and Natural Jus
- Portobello Mushroom Stuffed with Goat Cheese and Wrapped in Puff Pastry
- Pan Seared Salmon with Salsa Verde

Desserts (Select One of the Following)

- Gâteau au Chocolat with Crème Chantilly and Salty Caramel Sauce
- Baked Cheesecake with Spiced Poached Pear and Gingerbread
- Champagne and Lemon Sorbet with Frozen Fruits
- Classic Farm Stand Apple Galette with Vanilla Ice Cream

- Coffee and Selection of Tealeaves Tea

MENU UPGRADES

- Roast Sirloin of Angus Beef with Creamy Fresh Horseradish and Natural Jus . . . \$5.00 per person

ADDITIONAL OPTIONS

- Choice of Two Appetizers \$3.00 per person
- Choice of Two Desserts. \$6.00 per person
- Wine Service (Unlimited pour throughout dinner) \$14.00 per person
- Cold Hors d'Oeuvres (Tray served by our staff) \$10.00 per person per hour
- Hot and Cold Hors d'Oeuvres (Tray served by our staff) \$15.00 per person per hour

Holiday inspired. Selections may vary depending on availability.

HOLIDAY DINNER PACKAGE

\$120 PER PERSON *Includes Room Rental. Includes Holiday Décor in Room and Centrepieces.*

All prices are inclusive of gratuities/service charges.

HOT AND COLD HORS D'OEUVRES *(Tray served by our staff)*

- Seasonally Inspired Chef Creations

WINE SERVICE *(Unlimited pour throughout dinner)*

- Red and White Wine

NON-ALCOHOLIC BAR SERVICE

- Coffee and Selection of Tealeaves Tea
- Selection of Juices, Still and Sparkling Water

DRINK TICKETS *(1 per person)*

- Rye, Rum, Vodka, Gin, Scotch, Bourbon and Brandy
- A Selection of Premium Local and Imported Beers
 - Holiday Seasonal Cocktail
 - Red and White Wine

DINNER MENU

- Freshly Baked Artisan Breads

Appetizers (Select One of the Following)

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- Arugula and Poached Apple Salad with Aged Gouda Cheese, and Honey-Mustard Cider Vinaigrette

Main Entrées (Select Three of the Following - guests choose their entrée night of) Served with Mashed Potatoes, Roasted Root Vegetables and Brussels Sprouts

- Traditional Turkey Dinner with all the Fixings
- Baked Ham with Pear Chutney and Mustard Jus
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- Pan Seared Salmon with Salsa Verde
- Roast Sirloin of Angus Beef with Creamy Fresh Horseradish and Natural Jus

Desserts (Select One of the Following)

- Gâteau au Chocolat with Crème Chantilly and Salty Caramel Sauce
- Baked Cheesecake with Spiced Poached Pear and Gingerbread
- Champagne and Lemon Sorbet with Frozen Fruits
- Classic Farm Stand Apple Galette with Vanilla Ice Cream
- Coffee and Selection of Tealeaves Tea

ADDITIONAL OPTIONS

- Add a Second Appetizer starting at \$8.00 per person
- Full Host Bar Commencing with Cocktail Reception (5 hours). \$30.00 per person
- Additional Hours for Bar Service. \$10.00 per person per hour

Holiday inspired. Selections may vary depending on availability.

Ancaster Mill

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