



Celebration Menu
Lunch

Celebration

Crisp air cut by the smell of a wood-burning fire. A dining room warmed by the sounds of the season. Ancaster Mill loves this time of year. December and January are dedicated to the gathering of family and friends over incredible feasts reminiscent of holidays past, and to the creation of new and lasting traditions.

This menu melds time-honoured Ciancone recipes with our team's personal favourites. By featuring such ingredients as clementines, cranberries, candied pecans, roasted pears and apple cider, we pay homage to that treasured holiday feeling. From our family to yours, welcome home.

Cocktails 12

(1.5oz)

Pear Sour

crown royal, pear purée, ginger, cloves, lemon

Spiced Maple Collins

gin, maple syrup, lemon, cider

Hot Buttered Rum Cider

amber rum, cider, butter, lemon

Red Wine Sangria

ginger, cloves, clementine, cognac, seasonal fruit, soda (5oz)

Pomegranate Bellini

pomegranate, vanilla, sparkling (5oz)

Boulevardier

bourbon, vermouth, campari

Spirit-Free 7

Pomegranate Vanilla Soda

Clementine, Thyme & Tonic

Pear & Lemon Soda

Appetizers

Stracciatella Soup 13

roasted butternut squash, crispy kale, farro, parmesan broth

Chicory Salad 13

ontario apple, gingerbread crumble, aged gouda, spiced pecan, maple mustard vinaigrette

Smoked Salmon 16

beet haché, potato gaufrette, pickled egg, horseradish crème fraîche

Bacon-Wrapped Bison Terrine 16

pickles, blueberry condiment, grainy mustard, grilled toast

Prix Fixe Lunch Menu

choose any appetizer, entrée & dessert

45 per person

Entrées

Wild Mushroom Risotto 18/26

pickled garlic, roasted chestnuts, crispy parsnip, pecorino

Chassagne Farm Cornish Hen 29

garlicky spinach, sweet potato casserole, cranberry chutney, port gravy

Omelette 18

roasted brussels sprouts, confit new potato, gruyère cheese

Melted Ham Sandwich 18

spinach, cheddar, dijonnaise, home cut fries

Roasted Trout 26

melted leeks, roasted winter root vegetables, pomme purée

Craft Cut Striploin 39

*caramelized broccoli, roasted cipollini, home cut fries, bordelaise jus
(+10 to prix fixe)*

vegan & vegetarian options available - ask your server





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