



# HOLIDAY LUNCH MENU

\$50 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 Two 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)*

- Chocolat Crèmeux with Chocolate Mousse, Seasonal Citrus Marmalade and Almond Streusel
  - Baked Cheesecake with Spiced Poached Pear and Gingerbread
- Raspberry and Mango Sorbet with Ontario Seasonal Fruits and Ladyfingers
  - 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

\$70 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 Two 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)*

- Chocolat Crèmeux with Chocolate Mousse, Seasonal Citrus Marmalade and Almond Streusel
- Baked Cheesecake with Spiced Poached Pear and Gingerbread
- Raspberry and Mango Sorbet with Ontario Seasonal Fruits and Ladyfingers
- 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

\$70 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
- Roast Sirloin of Angus Beef with Creamy Fresh Horseradish and Natural Jus
- 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)*

- Chocolat Crèmeux with Chocolate Mousse, Seasonal Citrus Marmalade and Almond Streusel
- Baked Cheesecake with Spiced Poached Pear and Gingerbread
- Raspberry and Mango Sorbet with Ontario Seasonal Fruits and Ladyfingers
- Classic Farm Stand Apple Galette with Vanilla Ice Cream

- Coffee and Selection of Tealeaves Tea

## 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.*

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## 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

## BAR SERVICE *(1 drink 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)*

- 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
- Roast Sirloin of Angus Beef with Creamy Fresh Horseradish and Natural Jus

### *Desserts (Select One of the Following)*

- Chocolat Crémeux with Chocolate Mousse, Seasonal Citrus Marmalade and Almond Streusel
  - Baked Cheesecake with Spiced Poached Pear and Gingerbread
- Raspberry and Mango Sorbet with Ontario Seasonal Fruits and Ladyfingers
  - 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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