

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 13

(1.5oz)

Clementine Sour

crown royal, clementine, christmas syrup, egg white

Spiced Maple Collins

gin, maple syrup, lemon, christmas syrup, apple cider

Hot Buttered Rum Cider

amber rum, lemon, steamed apple cider

Red Wine Sangria

cognac, cranberry, christmas syrup, seasonal fruit, soda (5oz)

Pomegranate Bellini

pomegranate, vanilla, sparkling (5oz)

Boulevardier

bourbon, vermouth, campari (3oz)

Espresso Martini

espresso, vodka, crème de cacao (3oz)

Spirit-Free 7

Pomegranate Vanilla Soda

Clementine, Thyme & Tonic

Pear & Lemon Soda