

A P P E T I Z E R S

Chef's inspirational **Soup of the Day** prepared with fresh seasonal ingredients \$8

A salad of **Mixed Greens** & seasonal vegetables tossed with a soy balsamic vinaigrette \$8

Tender **Escargots** gently baked in a rich beef broth, garlic and herbs with a toasted baguette
Small (6) \$9 Large (12) \$12 Add cheese \$2

Our award-winning **House Specialty Soup** of roasted tomato & wild mushroom
garnished with Stilton, basil pesto & crostini \$9

Organic baby **Spinach Salad** with toasted walnuts, goat cheese, beets & our own poppy seed dressing \$10

Japanese vegetable **Pot Stickers** with a spicy soya dipping sauce \$10

Caesar Salad with warm bacon lardons, crostini & grated fresh parmesan \$10

PEI Mussels steamed with bacon, cider & cream \$10

Local Lyndon Farms **Smoked Trout** with carrot salad & horseradish cream \$13

G A S T R O P U B I N S P I R E D E N T R E E S

A large portion of our **Beer Battered Cod** with English cut fries,
Parlour coleslaw & our house tartar sauce \$15

Our house made 8oz sirloin **Beef Burger** charbroiled with crispy bacon, old cheddar & fries \$15
Add caramelized onions or sautéed mushrooms \$2 each

Spicy **Thai Noodles** with stir-fry vegetables in a spicy Thai coconut milk sauce \$15
Add tofu, chicken or shrimp \$6

General Tsao, a spicy marinated chicken served over a bed of Asian noodles & stir-fry vegetables \$21

Traditional rogan josh **Lamb Curry** with Basmati rice pilaf, Naan bread & our apple chutney \$23

Our own **Corned Beef Brisket** with boiled new potatoes, braised cabbage,
glazed carrots & Van's of Delhi mustard \$19

Red wine braised short rib **Poutine** with winter vegetables, local Bright's of Shakespeare
old Cheddar & Mozzarella over our fresh cut fries \$17

CHEF'S INSPIRATIONS

Roast **Supreme of Chicken** with bubble & squeak and a mushroom truffle jus \$24

Manchu Braised Pork roast with roasted butternut squash & a pearl barley risotto \$23

Char-grilled 12 oz **AAA Rib Eye** with roasted vegetables, potato gratin
& a roasted shallot bordelaise \$29

Traditional **Duck Confit Cassoulet** style with a stew of navy beans, winter vegetables
& house made garlic sausage \$25

Surf & Turf with a seared beef tenderloin, shrimp nasi goreng, bok choy and a pho reduction \$32

DESSERTS

All made in house \$10

Traditional English warm sticky toffee pudding with vanilla ice cream

Warm apple crisp with vanilla ice cream

Our famous Pavlova with raspberry sauce, lemon sauce, whipped cream and sugared almonds

Warm flourless chocolate ganache cake with house made chocolate gelato and raspberry sauce

New York style cheesecake with whipped cream & choice of sauces
Chocolate—Raspberry—Butterscotch

NEW YEAR'S EVE 2009

Make your reservation for our
Murder Mystery Dinner Theatre
Or

For our a la carte dining in The Parlour
Reservations are required

519-271-2772 or reservations@theparlour.ca



If any part of your dining experience is not to your satisfaction, please give us the opportunity to address it.