

# **Date Night Menu**

## **Winter 2018 / 2019**

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### **Starters**

**Soup Du Jour** created fresh daily by our kitchen team

**Caesar Salad** romaine lettuce, smoked bacon crumble, parmesan shavings, croutons, house made dressing

**Parlour Greens** julienne of crisp vegetables, maple mustard vinaigrette, crisp winter greens

**Fries & Aioli** house made Yukon gold fries dusted with parmesan cheese, served with homemade rosemary aioli

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### **Main Course**

**Grilled Pork Chop** with spiced pear jus, roasted pumpkin seeds, pumpkin sage arancini, and market vegetable

**The Parlour Roast Chicken** red onion marmalade, rosemary roasted fingerling potato, market vegetable

**Grilled Salmon** fennel orange slaw, potato parmesan fritters, market vegetable

**Mushroom Goat Cheese Tart** baked in puff pastry, topped with baby kale and pickled red onion salad, served with market vegetable

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### **Dessert**

**Our Famous Pavlova** to share served with lemon crème anglaise, raspberry coulis, whipped cream and toasted almonds

Reservations required; must be on stay-over Date night package. Taxes & gratuity not included. Beverages not included. Sample Menu only. Menu subject to change seasonally.