Christmas Dinner 2026

EXECUTIVE CHEF · KEVIN HALLMAN

STARTER:

Seasonal Soup of the Day

Or

Ontario Greens, Chevre, Candied Walnuts, Roasted Squash, Shallot Vinaigrette

ENTREE:

Herb Roasted Turkey Breast, Cheddar and Chive Mashed Potatoes, Crispy Brussel Sprouts, Maple Glazed Carrots, Turkey Velouté, Herb & Sausage Stuffing, House Made Cranberry Sauce

DESSERT:

Apple Bread Pudding with Crispy Oatmeal Crumble, Bourbon Cream and Berries

Or

The Parlour's Famous Pavlova with Raspberry Coulis, Lemon Crème Anglaise, Whipped Cream and Toasted Almonds

DECEMBER 24 and 25 2026
SEATINGS AVAILABLE 430pm to 630pm
$55 PER PERSON

PRICING IS SUBJECT TO APPLICABLE TAXES