



THANKSGIVING DINNER 2023

EXECUTIVE CHEF · KEVIN HALLMAN

STARTER:

Roasted Ontario Squash and Apple Soup with Maple Cream and Smokey Bacon

Or

Local Greens, Chevre, Candied Pepitas, Roasted Squash, Beets, White Balsamic

ENTREE:

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

SUNDAY OCTOBER 8th & MONDAY OCTOBER 9th
SEATINGS AVAILABLE 5PM TO 8PM
\$55 PER PERSON

PRICING IS SUBJECT TO APPLICABLE TAXES