



## THANKSGIVING DINNER 2024

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 13<sup>th</sup> & MONDAY OCTOBER 14<sup>th</sup>**  
**SEATINGS AVAILABLE 5PM TO 8PM**  
**\$55 PER PERSON**

**PRICING IS SUBJECT TO APPLICABLE TAXES**