

# Countylicious Fall 2024 Dinner Menu

## Amelia's Garden

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### seasonal cuisine



All meals complimented with house made dinner rolls and Waring House Cheddar biscuits (GF rolls available on request - 3)

## Appetizers

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### Rabbit Pâté

*Local rabbit pate en crouete, served with a local fruit compote, greens and toasts.*

### Tomato Bisque

*Creamy Tomato Soup made with Local Farm Tomatoes*  
GF

### County Cider and Apple Cheddar Soup

*Coriander Scented Cream, Featuring Local County Cider, Prepared with the Finest Canadian Cheddar Cheese, Topped with a Vader's Maple Syrup Glazed Pastry - GF no puff/Vegetarian*

## Mains

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### Prinzen Chicken Supreme

*With fresh herbs, local apples and served with au gratin potatoes*  
GF

### Ostrich Stroganoff

*Traditional stroganoff with fresh noodles, highline mushrooms and ostrich*

### Salmon

*Seared salmon with Sautéed greens served with baby potatoes and herb butter*  
GF

### Ivy Dell Farms Roasted Lamb Leg

*Served with mint sauce, ratatouille and au gratin potatoes*

### Butternut Squash Wellington

*Butternut squash stuffed with vegetables, enveloped in a puff pastry served with a velouté sauce*

## Desserts

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Pumpkin Swirl Cheesecake

Classic Apple Pie

Chocolate Tart

## Local Suppliers

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Creasy Apple Dabble Farms

Laundry Farms

Struifeogel Ranch

Prinzen Farms

Highline Mushrooms

Ivy Dell Farms

Vader's Maple Syrup

County Cider Co.

Sandbanks Bees Honey

