

COUNTYLICIOUS SPRING DINNER MENU

\$50

SOUP & SALAD

APPLE AND AGED CHEDDAR SOUP

This perennial Waring House favorite is prepared with coriander-scented cream, County Cider Co. apple cider, fresh apples from Campbell's Orchards, and the finest aged Canadian Cheddar cheese, topped with a puffed pastry glazed with Vader's maple syrup.

Vegetarian | GF -No Puff

BEEF & BARLEY SOUP

Made with East Lake Farms beef, vegetables and barley in a rich flavourful broth.

MIXED GREEN SALAD

Tender leafy greens with marinated beets, Chèvre cheese, dried blueberries and candied walnuts. Tossed with a honey balsamic dressing made with Sandbanks Bee's Honey.

Vegan -No Cheese | GF

DESSERT

HONEY CREME BRULEE

Our classic Creme Brulee made with Sandbanks Bee's Honey
GF

BLUEBERRY CHEESECAKE

A decadent favourite made in-house with Sandbanks Bee's honey & Canadian blueberries

MAPLE WALNUT TART

with Vader's Maple Syrup.

BLONDIE & ICE CREAM

Rich and delicious blondie sweetened with Vader's maple syrup served with house-made vegan vanilla ice-cream.

Vegan

ENTREE

MAPLE MISO SALMON

Glazed with miso and Vader's maple syrup. Served with bok choy, rice noodles and julienne vegetables.

GF

ROASTED PORK

Roasted Blaine Way Farm's pork with Campbell Orchard's apples, crispy roasted potatoes and gravy made with County Cider Co. Apple Cider. Served with a medley of vegetables

GF

HONEY & LAVENDER GLAZED CHICKEN

Prinzen's chicken glazed with Sandbanks Bee's honey, served with Vaudois potatoes and a medley of vegetables

GF

BEEF BOURGINON

Tender East Lake Farm's beef, slowly stewed with Huff Estates Merlot, served on mashed potatoes with a medley of vegetables

GF

SWEET POTATO & LENTIL DAHL

with chickpeas, root vegetables, & okra. Served with garlic naan bread.

Vegan



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