

DEANE HOUSE



WINTER LUNCH EVENTS

**JOIN US TO CELEBRATE THE
SEASON WITH FAMILY, FRIENDS
AND COLLEAGUES.**

PLEASE REVIEW OUR 2017
WINTER SEASON
OFFERINGS. WE LOOK
FORWARD TO PLANNING AN
EXCEPTIONAL EVENT.

OUR MENUS CHANGE
FREQUENTLY AND FEATURE
THE BEST POSSIBLE
SEASONAL INGREDIENTS.
PLEASE BE AWARE THAT

SOME OF OUR EXAMPLE
MENUS MAY CHANGE WITH
SHORT NOTICE.

CONTACT OUR EVENTS
MANAGER FOR MORE
INFORMATION OR TO MAKE A
RESERVATION.

KELLY BEAMES
EVENTS@DEANEHOUSE.COM

2017 WINTER LUNCH MENUS

THREE COURSE LUNCH MENU

LOCAL GARDEN GREENS

AMBROSIA APPLE
BEE POLLEN
ANNEX ALE VINAIGRETTE

LINE CAUGHT ALBACORE TUNA

MANILA CLAM CHOWDER
ROOT VEGETABLES
MERGUEZ

or

DUCK CONFIT PEROGIES

BRAISED RED CABBAGE
FERMENTED SQUASH
BEET DASHI

or

TOP GRASS CHUCK BURGER

MAPLE CURED BACON
DILL PICKLE
AVONLEA CHEDDAR

SPICED AMBROSIA APPLE CAKE

BROWN BUTTER ICE CREAM
SASKTOON GEL
HIGHWOOD CORSSING OAT STREUSEL

or

FLOURLESS CHOCOLATE TORTE

POACHED PEARS
CHANTILLY CREAM
CARAMEL POWDER

\$48 PER PERSON

ENHANCE YOUR MENU

SOMETHING TO SHARE

FRESH SHUCKED OYSTERS
MIGNONETTE, FERMENTED PEPPER HOT
SAUCE

\$3.5 EACH

CHEESE & CHARCUTERIE
ARTISANAL CURED MEATS
LAST SUMMER'S PRESERVES
FRUIT & SEED CRACKERS

\$12 PER PERSON

INDIVIDUALLY PACKAGED FOR YOUR
GUESTS TO TAKE HOME FROM OUR
BAKERY

BOX OF FRESH BAKED
COOKIES, SQUARES
& TRUFFLES

\$16 PER PERSON

BOX OF THEOORGANIC
CHOCOLATE TRUFFLES

\$12 PER PERSON

A
MEMENTO
OF THE
EVENT

DH

OUR CULINARY TEAM CAN PROVIDE VEGETARIAN
OPTIONS, AND ACCOMMODATE ANY DIETARY
RESTRICTIONS. PLEASE ALLOW 48 HOURS NOTICE.
MENUS SUBJECT TO SEASONAL AVAILABILITY.
BEVERAGES, 18% GRATUITY* AND 5% GST WILL
BE ADDED TO THE FINAL BILL.
*19% GRATUITY FOR WEDDINGS.

2017 WINTER LUNCH MENUS

FOUR COURSE LUNCH MENU

LOCAL GARDEN GREENS

DEANE'S GARDEN HERBS & FLOWERS
BEE POLLEN
ANNEX ALE VINAIGRETTE

WINTER SQUASH SOUP

CRÈME FRAÎCHE
FRIED SAGE

LINE CAUGHT ALBACORE TUNA

MANILA CLAM CHOWDER
ROOT VEGETABLES
MERGUEZ

or

SEARED BOWDEN FARMS CHICKEN

SPROUTED FARRO
MUSHROOMS
CELERAIC, JUS GRAS

or

TOP GRASS CHUCK BURGER

MAPLE CURED BACON
DILL PICKLE
AVONLEA CHEDDAR

SPICED AMBROSIA APPLE CAKE

BROWN BUTTER ICE CREAM
SASKTOON GEL
HIGHWOOD CORSSING OAT STREUSEL

or

FLOURLESS CHOCOLATE TORTE

POACHED PEARS
CHANTILLY CREAM, CARAMEL POWDER

\$62 PER PERSON

ENHANCE YOUR MENU

SOMETHING TO SHARE

FRESH SHUCKED OYSTERS
MIGNONETTE, FERMENTED PEPPER HOT
SAUCE

\$3.5 EACH

CHEESE & CHARCUTERIE
ARTISANAL CURED MEATS
LAST SUMMER'S PRESERVES
FRUIT & SEED CRACKERS

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