

DEANE HOUSE



SUMMER LUNCH EVENTS

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

PLEASE REVIEW OUR 2018
SUMMER 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 EVENT
MANAGER FOR MORE
INFORMATION OR TO MAKE
A RESERVATION.

KELLY BEAMES
EVENTS@DEANEHOUSE.COM

2018 SUMMER LUNCH MENUS

THREE COURSE LUNCH MENU

LOCAL LETTUCES

BEE POLLEN

DEANES GARDEN HERBS & FLOWERS

MUSTARD VINAIGRETTE

or

DEANE'S DAILY SOUP

SEASONALLY INSPIRED

LINE CAUGHT ALBACORE TUNA

PRESERVED LEMON VINAIGRETTE

NEW POTATOES

GREEN BEANS

or

GRILLED BOWDEN FARMS CHICKEN

SMOKED FINGERLING POTATOES

SWISS CHARD & MUSHROOMS

JUS GRAS

or

WOOD GRILLED CHUCK BURGER

AVONLEA CHEDDAR BUN

BACON JAM

OKA CHEESE

WHITE CHOCOLATE MOUSSE

POACHED RHUBARB

VANILLA CHIFFON

CANDIED WALNUTS

or

LAYERED MILK & DARK CHOCOLATE TRUFFLE TORTE

CHANTILLY, HONEY PEARLS

\$51 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

\$18 PER PERSON

BOX OF THEO ORGANIC
CHOCOLATE TRUFFLES

\$14 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, 20% SERVICE CHARGE AND 5% GST
WILL BE ADDED TO THE FINAL BILL.

2018 SUMMER LUNCH MENUS

FOUR COURSE LUNCH MENU

LOCAL LETTUCES

BEE POLLEN

DEANES GARDEN HERBS & FLOWERS

MUSTARD VINAIGRETTE

SMOKED DUCK BROTH

RICOTTA DUMPLINGS

DUCK RILLETTE

LINE CAUGHT ALBACORE TUNA

PRESERVED LEMON VINAIGRETTE

NEW POTATOES

GREEN BEANS

or

GRILLED BOWDEN FARMS CHICKEN

SMOKED FINGERLING POTATOES

SWISS CHARD & MUSHROOMS

JUS GRAS

or

WOOD GRILLED CHUCK BURGER

AVONLEA CHEDDAR BUN

BACON JAM

OKA CHEESE

WHITE CHOCOLATE MOUSSE

POACHED RHUBARB

VANILLA CHIFFON

CANDIED WALNUTS

or

LAYERED MILK & DARK CHOCOLATE TRUFFLE TORTE

CHANTILLY, HONEY PEARLS

\$63 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

\$18 PER PERSON

BOX OF THEOORGANIC CHOCOLATE TRUFFLES

\$14 PER PERSON

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