



Londonlicious Summer 2017

STARTERS

Grilled Watermelon Salad served with crumbled goats cheese, heritage greens and dressed with mojito vinaigrette, toasted sunflower seeds and chopped summer herbs.

or

Spanish Mussels PEI mussels in a charred red onion and sherry wine tomato sauce, grilled baquette topped with a saffron aioli.

or

Pommes Croquette deep fried garlic mashed potato cake, served with a lime and jalapeno aioli. Local micro green garnish.

MAINS

Caribbean Jerk Chicken spicy free range chicken breast on pineapple rice, sautéed vegetable medley and a coconut and mango emulsion.

or

Port Stanley Rainbow Trout a 'La sauce vierge' on new potatoes with fine herbs, green beans, and sauce vierge (tomato, lemon, virgin olive oil, coriander and basil sauce).

or

Double Smoked Ontario Pork Chop served with cottage style macaroni, asian style pear and daikon slaw and spiced apple jus.

or

10 oz NY Striploin (Add \$10)

Served with new potatoes, sautéed vegetables and blood orange hotel butter.



DESSERTS

Chef's Feature sorbet of the day, served with orange zest biscotti

or

Citrus tart with almond cookie crust and Chantilly Cream

or

Chocolate pave, with raspberry coulis and smashed toffee shards

\$35.00 PER PERSON FOR 3 COURSES