

Summerhill Manor

Dinner Menus

Spring 2019



Plated Dinner Selections

Salad Choices

Summerhill Salad

Assorted Greens and Kale, Pumpkin Seeds,
Sundried Cranberries, Oregano Vinaigrette

\$8

Traditional Caesar Salad garnished with Grated Romano Cheese

\$8

Roasted Squash and Sweet Potato Salad

Harvest Greens & Arugula topped with Roasted Squash
and Sweet Potato, Crumbled Feta drizzled with Peach Poppyseed Vinaigrette

\$10

Soup Choices

Cream of Broccoli Soup with Aged White Cheddar Croustade

\$7

Wild Mushroom & Mascarpone

\$7

Butternut Squash & Brie Cheese

\$7

Roasted Sweet Potato & Caramelized Red Onion

\$7

Prices do not include HST or Service Charge

Prices may change without notice

Main Entrée Selections

- Almond & Pistachio-Crusted Chicken finished in Amaretto Cream Sauce
\$25
- Chicken stuffed with Prosciutto & Smoked Gouda in a Natural Pan Jus
\$24
- Roasted Prime Rib of Beef served with au Jus & Yorkshire Pudding
\$30
- 6 oz. Grilled Filet Mignon with a Shiraz Demi Reduction
\$33
- Beef Wellington
Filet Mignon wrapped with Mushroom Duxelles in flakey Puff Pastry
\$35
- Basted Lake Perch finished with a Saffron Cream Sauce
\$26
- Baked Salmon in a Cranberry Beurre Blanc
\$25
- Apple-Dusted Pork Tenderloin served with a Maple Brandy Pan Jus
\$26
- Roasted Rack of Lamb with a Hazelnut Crust finished in a
Cabernet Sauce
\$36

Vegetarian & Vegan Options

- Grilled Vegetable-Stuffed Cannelloni with Pesto Cream Sauce
\$22
- Butternut Squash Ravioli with Goat Cheese,
Savory Tomato Coulis & Spicy Pecans
\$22
- Phyllo-Wrapped Wild Mushroom Bundle served
with Pan-Seared Baby New Potatoes and Vegetable of the Day
\$22
- Saffron Paella served with Fresh Seasonal Grilled Vegetables
\$22

Desserts

- Earl Grey Tea Crème Brulée
\$8
- English Strawberry Shortcake
On a freshly baked Tea Biscuit
with Fresh Whipped Cream and Strawberries
\$8
- Sticky Toffee Pudding with Caramel Sauce
\$8
- Apple Crumble Caramel Cheesecake
\$8

Dinner Buffet Options

The Fairbanks Buffet, Minimum of 15 guests
\$30 per person

Freshly Baked Rolls & Butter
Garden-Fresh Crudités & Fine Herb Dip
Summerhill Garden Salad with Sundried Cranberries, Pumpkin Seeds
Traditional Caesar Salad

Chose Two (2) of the Following Entrées:
Carved Striploin of Beef with a Brandy Peppercorn Sauce
Supreme of Chicken with a Wild Mushroom Sauce
Boneless Chicken in a Fine Herb Crust
Maple Cranberry Glazed Atlantic Salmon
Cheesy Cannelloni in Light Pesto Cream Sauce
Vegetable Medley
Roasted Potatoes

Dessert Table:
An Assortment of Cakes and Squares
Fresh Sliced Fruit & Seasonal Berries
Freshly Brewed Coffee & Tea

Room Rentals

If your event includes food and beverage
we will waive the room rental fees

Private Dining Room

\$75

Library

\$50

Parlour

\$100

Tea Room

\$100

Tea Room Plus Patio

\$150

Backyard Fountain Garden

\$100

Special Events Liquor License

\$300

Terms & Conditions

Full payment of the estimated balance is due on the event date.

All quoted prices are guaranteed for 60 days.

We are happy to accommodate special dietary requirements or food allergies. Please let us know of any specialty meal requests a minimum of five days prior to the event date.

Liability for damages to the premises will be billed to the event host accordingly.

Summerhill Manor B&B and Tea Room cannot assume responsibility for personal property or equipment brought into function spaces or onto the property not limited to and including the parking lots.

With the exception of Wedding and Celebratory cakes, ABSOLUTELY NO OUTSIDE FOOD is permitted into the facility.

Arrangements to bring in wine to be served at your event may be done under the following conditions:

The arrangement is made in advance and on contract.

The wine is commercially produced (homemade wine is not permitted).

The host understands a corkage fee will be applied to each bottle of wine opened.

/Feb 2019

**Summerhill Manor
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