



Welcome to a winter wonderland

Visit The Millcroft this season and catch the true holiday spirit in the snow-covered rolling hills of Caledon. Enjoy a festive celebration in our award-winning restaurant, a soothing spa treatment in the Millcroft Spa, or stay overnight in one of our comfortable guestrooms. Top off your seasonal stay with a snowshoe adventure on our wintry trails or warm up fireside in our lounge with a glass of holiday cheer.



Warm their hearts with a Vintage gift

Surprise everyone on your list with a Gift Card towards a variety of life's finest pleasures—healing spa treatments, overnight getaways, savoury dinners or brunches. Gift cards are available for \$25 or more and can be purchased onsite or by calling 1-800-383-3976.

**Call 1-800-383-3976
or visit www.millcroft.com
for all your holiday needs**

Inquire about our New Year's Eve festivities



Book your holiday party now!

Stay one step ahead of the holidays and leave the planning to us. Whether a corporate party, a family gathering, an intimate dinner party or Sunday Brunch, host your festive celebration in the warm holiday ambiance of The Millcroft. Our private venues can accommodate groups up to 80.

(Please note: minimum of 10 guests)



**To reserve your holiday party
or for more information,
contact Marianne Cullihall at 1-800-383-3976
or email m.cullihall@vintage-hotels.com**

MILLCROFT

ALTON-CALEDON

www.millcroft.com



Celebrate the holidays Vintage style



V
Vintage
HOTELS

MILLCROFT

ALTON-CALEDON



Christmas Day Dinner

SOUP

Roasted Sweet Potato and Leek Soup with Double Smoked Bacon Cream
Roasted Pear and Potato Soup with Polenta Medallion and Chive Oil

APPETIZER

Breaded Crab Cakes with Truffled Frisée Lettuce and Roasted Red Pepper Salsa
Boston Leaf Lettuce with Cider Vinaigrette, Toasted Pecans and Shaved Asiago
Mixed Organic Greens with Slow Roasted Tomatoes, Shaved Air Cured Beef Tenderloin and Toasted Olives

ENTRÉE

Hand Cut Pappardelle with Forest Mushrooms, Artichoke Hearts, Roasted Pepper and Pine Nuts
Grilled Black Tiger Shrimp on Horseradish and Tomato Dressed Greens
Seared Grouper Fillet with Confit Fingerling Potato and Sauce Vierge
Pommery Crusted Turkey Tenderloin with Maple Sweet Potato and Cranberry Jus
Slow Roasted Pork Loin filled with Apricot and Onion on Garlic Smashed Potato with Stout Reduction
Grilled Vegetable, Brie and Sun Dried Tomato Tien with Parsley Purée and Crispy Shallots

DESSERT

Candied Walnut Cake with Sour Cream
Rose Water Ice Cream and Orange English Cream
Apricot and Sour Cherry Brownie with Croquant-Vanilla Ice Milk and Almond Tuile
Eggnog Semifreddo with Strawberry Lime Compote and Cinnamon Puff Pastry
Whipped White Chocolate Panna Cotta in Mandarin-Ginger Soup with Brown Sugar Roasted Plums

\$65 per person

Choice of one soup, one appetizer, one entrée and one dessert.



GROUP HOLIDAY Plated Dinner Menu

SOUP

Butternut Squash and Bourbon Bisque with Bacon Croutons
Roasted Tomato and Zucchini Soup with Roasted Garlic Crostini
Chicken Liver Icewine Parfait with Toasted Brioche Points

APPETIZER

In House Smoked Salmon with Traditional Accompaniments
Capped Studded Salmon Cakes with Red Onion and Fennel Slaw
Organic Hothouse Greens with Toasted Nuts and Dried Fruit

ENTRÉE

Grilled Roasted Trout Fillet with Grilled Fennel and Beetroot Butter Sauce
Grilled Black Tiger Shrimp with Shallot and Herb Butter Sauce and Fine French Beans
Coriander Dusted Capon Supreme with Thyme Mashed Potato and Gamay Jus
Nut Crusted Turkey Tenderloin with Sweet Potato Mash and Cranberry Jus
White Bean and Root Vegetable Braised Lamb Shank
Seared Wellington County Striploin with Confit Vegetables, Sage Roasted Fingerlings and Red Wine Reduction

DESSERT

Pecan Cream Cake with Chocolate Ice Milk and Sour Cherries
Sacher Torte with Juniper Sorbet and Raspberries
Dark Chocolate Lava Cake and Yoghurt Sorbet, Candied Walnuts
Apple Strudel with Vanilla Ice and Hazelnut Anglaise

4 Courses - **\$56** per person

5 Courses - **\$61** per person

Choice of one soup, one appetizer, one entrée and one dessert for entire group required.



GROUP HOLIDAY Buffet Dinner Menu

Sweet Potato and Leek Soup with Maple Bacon Cream
Deerfield Organic Greens with Shaved Apple, Five Year Old Cheddar and Walnuts
House Smoked Salmon with Traditional Accompaniments
Salt Cured Organic Meats with Pickled Vegetables and Shaved Reggiano
Riesling Steamed Mussels in Pommery and Cream Sauce

CHOICE OF ENTRÉE

Herbed Goat's Cheese Filled Capon Breast
Spice Dusted Atlantic Salmon Fillet
Maple ~ Beer Glazed Roasted Pork Tenderloin
Maple ~ Beer Glazed Date Filled Turkey Tenderloin
Served with Roasted Root Vegetables and Bacon and Caramelized Onion Mashed Potato

DESSERT

Assorted Festive Dessert Platter

2 Entrées - **\$59** per person

EXTRAS

Oysters **\$2** per person
Goat's Cheese Filled Roasted Peppers **\$2** per person
Chilled Grilled Shrimp with Assorted Dipping Sauces **\$2** per person

Chef Roberto Fracchioni and Pastry Chef Enrico Schulze would be happy to create a customized menu experience for your holiday event.

Prices are subject to taxes and gratuities.