

RAVENCOURT 2023/24

*The following menus are items that are available for the 23/24 season. **Your chefs will choose a selection of meals for you, depending on the length of your trip and market availability .***

Each meal comes with detailed instructions for reheating/cooking. We sincerely hope you enjoy everything!

Breakfasts

Puff Pastry Breakfast Hand Pies

Filled with egg, smoked gouda and chicken sausage.

Oven Baked Breakfast Burritos

Filled with scrambled eggs, cheddar cheese, black beans, chorizo & onions saute.
Served with salsa & guacamole

Raspberry French Toast Bread Pudding

Served with breakfast pork sausages, maple syrup & lemon yogurt

Roasted Garlic and Spinach Strata

Served with bacon, bagels & local sprouts

Sundried Tomato, Pesto and Feta Frittata with Bacon

Served with light rye sourdough toast, butter & jam

Ham & Swiss Cheese Breakfast Sourdough Sandwich with Chimmichurri

Served with spinach & fresh tomatoes

Continental Breakfast

Homemade Croissants, Hard Boiled Eggs, Cheese, Charcuterie, Jams

Homemade granola, Instant Oatmeal, Cereals, Dairy/Nut Milks & Coffee Cream, Plain & Fruit Yogurts, Orange Juice, and a selection of fruit (apples, oranges, bananas, mandarins) accompany all hot breakfasts.

Après

Lemony Lentil Soup

with Potato Bread

Roasted Butternut Squash Soup

with Focaccia

Thai Yam and Coconut Soup

with Naan Bread

Borscht

with Sourdough Rye Bread

Black Bean Tortilla Soup

topped with Cheese, Avocado and Corn Chips

Puff Pastry Wrapped Baked Brie

with Grapes and Pretzel Crisps

Cheese Platter

Selection of Cheese, Carr's Crackers, Salt Springs Crisps, Hot Pepper Jelly, Grapes, Tamari Almonds, Pickled Carrots

Charcuterie Board

Pates, Cured meats and Salami, Olives, Alpidon Cheese, Boursin Cheese, Baguette Crisps, Grapes & Pickles

Dinners

Red Wine Braised Beef Stew & Winter Root Vegetables

Sourdough Bread and Butter
Spinach Salad with Basil Vinaigrette

Roasted Red Pepper and Beef Lasagna

Caesar Salad, Traditional Anchovy Lemon Dressing, Sourdough Croutons, Parmesan

Pulled Turkey and Black Bean Enchiladas

Sour Cream, Guacamole and Salsa
Mixed Green Salad, Julienne Carrots, Toasted Pumpkin Seeds & Spicy Lime Dressing

Thai Spiced Seafood Bake

Coconut Jasmine Rice
Sweet & Sour Cucumber Arugula Salad, Cilantro

Maple Glazed Baby Back Ribs on the BBQ

Smashed Potato Bake & Coleslaw

Butter Chicken

Basmati Rice, Naan Bread and Mango Chutney
Arugula Salad with Lemon Vinaigrette

Lamb Shepherd's Pie with Peas and Carrots

Yam and Yukon Gold Potato Crust
Spinach Salad with Tahini & Soy Dressing

Duck Confit

Pureed Honey Lime Yams and Wild Rice Pilaf
Mixed Green Salad with Maple Balsamic Dressing

Desserts

Black Forest Cake

Rich Chocolate Cake & Sour Cherries

Apple and Rhubarb Pie

Vanilla Ice Cream

Tiramisu

Berry and Peach Crumble

Whipped Cream

Spiced Apple Cheesecake Bars

Caramel Drizzle

Pineapple Carrot Cake

Vanilla Cream Cheese Icing

Lemon Bars

Olive Oil Shortbread Crust & Whipped Cream

Menu items are subject to change based on availability and the whim of the chefs ;)

