



Special Menu for this event only.

29th March – 13th April

Lunch served between 11:00 am - 2:30 pm

\$15 lunch includes Appetizer, Main Course, & Dessert

Appetizer (choose one):

Daily Handmade Soup (check board for daily options)

or

Mixed Green Salad (with seasonal ingredients and “Orillia Honey” Cider vinaigrette)

Main Course (choose one):

Zucchini Bake (with Say Cheese Feta in filo pastry)

or

Ham or Chicken, Asparagus & Brie Panini (available gluten-free)

or

Maple Bacon & Leek Quiche or Veggie Quiche (available gluten-free)

Dessert (choose one):

Maple butter tart (with walnuts or raisins, also available gluten-free)

or

Peach blackberry sponge cake (made with our Ontario Blend tea & blackberry jam)

or

Pecan cake (gluten-free)

Try our Maple Cream Tea, Ontario Blend Tea or Maple Coffee

Our \$25 Afternoon Tea Special features spring flavours and ingredients

Reservation is required for the Afternoon Tea option (served 1 – 3 PM)

Includes mini quiche, demi-tasse of soup, chicken & honey mustard tea sandwich, cucumber & herb cheese tea sandwich, ham & asparagus tea sandwich, maple scone with handmade strawberry jam, lemon curd & cream, maple butter tart, Victoria sponge with peaches & blackberry jam served on a 3-tier tray with two different pots of tea (Ontario Blend, Trixie’s White Rose or Blueberry Rooibos)

We use as many local ingredients as possible including Say Cheese, Orillia Honey, our handmade jams, our garden herbs & OFFM produce