

The Arbour Restaurant & Tea Room at Rutherford House

Seating Tuesday to Sunday

Reservations Highly Recommended.

Lunch and High Tea 11 am to 3 pm. Tea Plates and Desserts until 4 pm.

Telephone: 780-422-2697 Fax: 780-422-4288 Website: www.rutherfordhouse.ca

Menu prices do not include gratuity. *For tables of 6 or more, an 18% gratuity will be added to the bill.*

Soups & Salads

Soup of the Moment cup \$ 6 bowl \$ 8

Prepared fresh and served with a scone and butter – please inquire with your server about today’s creation

Three Onion Soup \$ 9

Our signature twist on the classic, served with spring salad

Salad of the Moment Starter \$ 9 Entrée \$ 11

Prepared fresh with a variety of seasonal produce – please inquire with your server about today’s creation

Summer Citrus Salad Starter \$ 10 Entrée \$ 12

Succulent citrus on a bed of fresh spring greens, drizzled with a peach vinaigrette and finished with sliced red onion, toasted pecans and feta cheese. Add roasted chicken \$ 2

Soup and Salad Alliance \$ 11

A half size spring salad plus a cup of soup and a scone

Sandwiches

** All of our sandwiches are served with a spring salad – substitute soup for \$ 2
Served on your choice of baguette or bap (whole wheat Scottish-style bun)*

The Arbour Sandwich \$ 11

Our classic Sandwich! Roasted vegetables, a basil lemon aioli and melted Swiss cheese

Garneau Sandwich \$ 12

Poached chicken breast topped with a curried mango chutney spread, served on a baguette or bap

Brie & Cranberry \$ 11

A house favourite! Oven baked brie and cranberry with toasted pecans

Bruschetta Chicken Sandwich \$ 12

Roasted chicken heaped with garden-fresh bruschetta and toasted with asiago cheese

ABC Sandwich \$ 12

Our gourmet BLT: Toasted Avocado, Bacon and Cheddar with fresh lettuce and tomato, slathered in lemon and Lavender Aioli

Savouries

** All of our savouries are served with a spring salad with house vinaigrette
Substitute Soup of the Moment for \$2*

Turkey Pot Pie \$ 13

Oven roasted turkey and vegetables topped with a light puff pastry

Roasted Vegetable Strudel \$ 12

Red peppers, eggplant and zucchini wrapped in puff pastry and topped with goat cheese

Berry Balsamic Chicken Bundle \$ 13

Roast chicken in a rich berry and balsamic marinade with melted asiago cheese tucked in a fluffy puffed pastry bundle.

Summer Squash Quiche \$ 12

Seasonal squash, goat cheese and thyme quiche baked in a puff pastry crust

Cottage Pie \$ 15

A traditional favourite-rustic beef and vegetables topped with a mashed potato crust

Afternoon Teas

Enjoyed here at Rutherford House for over 99 years... please choose from our fine selection of teas

The Arbour High Tea for one \$ 22 for two \$ 40

Our traditional high tea service that begins with a pot of Rutherford House blend tea. The first course is your choice of either cucumber or egg mayonnaise sandwiches followed by a turkey pot pie for the savoury course. Top it all off with a course of sweet scones and an assortment of cookies, dainties and fresh fruit for dessert. The scones are served with raspberry butter and Devonshire cream.

Mrs. Rutherford's Tea Plate for one \$ 17 for two \$ 32

A pot of Rutherford House blend tea followed by your choice of either cucumber or egg mayonnaise sandwiches. For dessert, a course of sweet scones accompanied by an assortment of cookies, dainties and fresh fruit. The scones are served with raspberry butter and Devonshire cream.

Hazel's Tea Plate for one \$ 13 for two \$ 22

A sweet scone served with raspberry butter and Devonshire cream, cookies, dainties and fresh fruit. A pot of Rutherford House blend tea compliments this afternoon treat.

Royal Strathcona Tea for one \$ 16 for two \$ 30

A glass of sherry and a sweet scone served with raspberry butter and Devonshire cream, cookies, dainties and fresh fruit

The Arbour Cream Tea for one \$ 7 for two \$ 12

A sweet scone served with raspberry butter and Devonshire cream. A pot of Rutherford House blend tea accompanies this traditional treat.

Desserts

Sticky Toffee Pudding \$ 7

Decadent baked date pudding smothered in a warm toffee sauce and topped with whipped cream

Raspberry Neapolitan Cheesecake \$ 7

A creamy layered cheesecake topped with fresh raspberries

Triple Chocolate Brownie \$ 7

A decadent brownie topped with warm chocolate sauce and whipped cream

Frozen Lemon Meringue \$ 7

A refreshing summertime dessert – celiac friendly!

Strawberry Shortcake \$ 7

Amaretto infused strawberries and whipped cream sandwiched between three layers of moist shortcake

A Rutherford Sweet Ending for one \$ 6 for two \$ 10

A tempting assortment of our very best baked sweets and goodies

Please mention food concerns or allergies to your server. Vegetarian or Celiac alternatives are available.
~ Tours of the house are available with admission. Ask your server for more information ~

Ask about our Social Tea and Group options!

Teas & Tisanes

A traditional tea service ~ served either clear, with milk or with lemon

Pot of Tea for one person \$3 for two people \$4

Black Teas

~ Rutherford Rose ~

A blend specially prepared by infusing earl grey tea with rose oil and rose petals.

~ Rutherford House Blend ~

Our signature tea, an earl grey tea with jasmine notes.

~ Assam ~

From the Assam region of India, This tea produces a strong, full-bodied, flavour.

~ Earl Grey ~

A fine black tea infused with bergamot oil. Truly a classic.

~ Muscatel Darjeeling ~

Produces a light golden infusion with a sweet, flowery aroma.

~ Après Chai ~

A lovely blend of Assam tea with cinnamon, anise, orange peel and spices.

~ Monk's Blend ~

A flavourful tea combining vanilla and grenadine. Perfect with dessert!

~ Clementine ~

A sweet black tea with a zesty and dramatic citrus flavour.

~ Scottish Breakfast ~

A Highland favorite! A rich, full-bodied tea with notes of malt and cask oakiness.

Coffee for one \$4 for two \$6

Regular or decaffeinated fair trade coffee.

Perrier Sparkling Water \$3

Cool & Fizzy Drinks \$2.50

Lemonade, Iced Tea, Cranberry Juice, Coca-Cola (regular or diet), Ginger Ale.

Blueberry Tea for one \$6 for two \$10

(60-120ml glass & 750ml bottle, 12.0-17.5% alc/vol)

½ oz. Amaretto, ½ oz. Grand Marnier with your choice of one of our fine teas.

Green Teas

~ Lucky Dragon ~

A Chinese green tea with a light taste and a hint of sweetness.

~ Japanese Sencha ~

A pan-fired green tea with a full and refreshing flavour

~ Zen ~

A soothing blend of green teas and herbs.

Herbal Tisanes

(caffeine free)

~ Blueberry Cream Rooibos ~

The flavour of Rooibos and Blueberry makes this drink irresistible

~ Wild Sweet Orange ~

A lively blend of sweet citrus, herbs and orange essences.

~ Calm ~

An eclectic blend of soothing chamomile blossoms and relaxing herbs.

~ Passion ~

A blend of hibiscus flowers with natural flavours of mango and passion fruit.

~ Refresh ~

A bracing blend of peppermint and spearmint leaves; refreshing and cleansing.

Ales & Lagers

(330-341ml bottle, 5.0-5.2% alc/vol)

Traditional Ale \$5

Charlie Flint's Lager \$5

Innis & Gunn \$6

Wine & Sherry

(60-120ml glass & 750ml bottle, 12.0-17.5% alc/vol)

House Red or White glass \$6 ½ litre \$15 litre \$25

Harvey's Bristol Cream Sherry glass \$6 bottle \$38