



Dine Around Roast

To Start

Pear and Parsnip Soup
Toasted Rosemary Oil

Entrée

Prime Rib Roast Beef
Caramelized Shallot & Red Wine Jus

Horseradish Mashed Potatoes

Yorkshire Pudding

Glazed Carrots and Green Peas

Dessert

Belgian Chocolate Fondant
Crème Anglaise

\$55

Price does not include taxes or gratuities
The Pendray Tea House proudly supports the EcoDine by
LivClean Forestry Initiative with an optional \$0.75 contribution
per dinner added to your bill to help preserve forests and wildlife
habitat. Please let your server know if you wish to opt out.

Beverage Menu

Wine (5oz)

Sparkling

Unsworth, Charme de L'Ile (Vancouver Island) \$9

White

Vivezza, Pinot Gris (Salt Spring Island) \$13

Red

Kutatás, *Pat Bay* Pinot Noir (Vancouver Island) \$19

Cobble Hill Winery, Merlot (Vancouver Island) \$15

Beer by Whistle Buoy (473ml)

Coastality Pale Ale \$10

Fuzzy Peach Sour \$10

Downpour Dark Beer \$10

Whisky by Macaloney's (1oz / 2oz)

Na Braiche \$10 / \$17

Cath-Nah-Aven \$10 / \$17

An Aba, *Peated Singe Malt* \$10 / \$17

Kildara \$12 / \$19.5

Cider (6oz)

Sea Cider Rumrunner \$8