

# *Amelia's Garden*



## Dinner Menu

*April 27<sup>th</sup> - June 3<sup>rd</sup> 2026*

Chef Jessie Insley

Executive Chef David Correa  
The Waring House Culinary Team

# The Waring House Culinary Philosophy

Waring House is proud to be a FeastON® certified property. FeastON® is North America's largest and longest-running local food certification program. It recognizes businesses committed to sourcing Ontario-grown food and drink with purpose: they're supporting Ontario's farmers and producers who are working the land in ethical and sustainable ways; they're avoiding energy waste in transporting products from afar, and more. See more at [www.culinarytourismalliance.com](http://www.culinarytourismalliance.com)

Our Culinary philosophy celebrates the bounty of Prince Edward County. In keeping with this, dishes are prepared daily in our kitchen from locally sourced ingredients whenever seasonally possible. Vegetables and herbs are harvested from our very own gardens when in season, or from market gardens in the immediate area or from suppliers who source from Ontario.

We are proud to support local beverage producers. We encourage you to pair your dinner with Prince Edward County wine, beer, cider and liquor.

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Some of our frequently featured seasonal local producers include:

Cressy Mustard, Cressy's Apple Dabble Farms, East Lake Farms, County Cider Co., Campbell's Orchards, Laundry Farms, Hagerman Farms, Green Ridge Farms, Sandbanks Bees, Prinzen Farms, Leavett's Black Angus Beef, Vader's Maple Syrup, Van Grootheest Farm, Fifth Town Artisan Cheese Co., Canadian Vinegar Cellars, Rorafresh Farms and others as seasonally available. Each dish is a tribute to the simplicity and richness of country living.



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Please inform your server of any allergies or dietary restrictions, and we will be happy to accommodate you. However, in the case of severe allergies, please be aware that our kitchen cannot take responsibility for - or account for - inadvertent cross-contamination in our dishes.

Please use this legend for your food preferences.



# Amelia's Garden

## Soup

### Apple Cheddar Soup

This perennial Waring House favourite is prepared with coriander-scented cream, County Cider Co. apple cider, fresh apples and the finest aged Canadian Cheddar cheese, topped with a puffed pastry glazed with Vader's maple syrup.

13



No puff

### Seasonal Soup

Our daily selection varies with the time of year and features local produce in season. Ask your server for details.

12

## Appetizer

### Mixed Greens

Rorafresh Farms assorted greens, goat's cheese, pickled beets and a delicate vinaigrette featuring Canadian Vinegar Cellars vinegar.

14



No cheese

### Classic Caesar Salad

Crisp romaine lettuce, smoked bacon bits, crunchy homemade seasoned croutons, Grana Padano cheese and Caesar dressing.

15



No croutons

### Country Terrine Maison

House-made rustic pork terrine. Served with Cressy Mustard, house jelly, and a fresh baguette.

15

*All meals complimented with house made dinner rolls and Waring House Cheddar biscuits  
(GF rolls available on request - 3)*

# Main Course

## Beef Bourguignon 42

Leavitt's Black Angus Beef simmered in a Huff Estates Minimalist Merlot/Cabernet Franc red wine sauce. Served with house-made noodles and broccoli.

## Whisky Scented Apple-stuffed Pork 42

Roasted apple-stuffed pork loin infused with single malt whisky served with mashed potatoes and a vegetable medley. \*

\*Local Asparagus when available



## Maple Miso Pickerel 38

Local Pickerel caught off the shores of PEC by MPH Fisheries, served maple-miso style. Complimented with jasmine rice and julienne Asian vegetables.



## Honey Lavender Chicken 35

Grilled local Prinzen Chicken breast with fresh herbs and a honey lavender glaze. Served with mashed potatoes and a vegetable medley.

## Lemon Herb Risotto 32

Traditional risotto with Grana Padano, scented with lemon and fresh herbs. Garnished with broccoli florets.





# *The History of The Waring House*

One of the most well-known historic buildings in Prince Edward County, this beautiful old stone house has stood sentinel at Waring's Corner since around 1860 - in fact part of the building appears to date back to the 1820s.

Built for farmer Thomas Waring, son of Irish immigrant Joshua Waring, the larger part of the house was constructed in 1860 by Hugh Smith of County Down. The house was home to the farming family for over 100 years, through rebellion, Confederation, two world wars, the Great Depression, and changes to the farming industry. Amelia's Garden Dining Room was named after a descendant of the family, Amelia Waring.

In 1981, the Waring House was transformed into a thriving restaurant. In 1995, the home underwent yet another rejuvenation when the current owners restored it and added four guest rooms. In 1997, The House Next Door was renovated, adding twelve guest rooms. In 1998, the Barley Room Pub was expanded and a brand new kitchen was built. In 2001, a conference/wedding hall and a hands-on cookery school were constructed. In 2002, an old stone ice house was restored to become the private Garden View Cottage. In 2006, a greenhouse was added to support our garden-to-table culinary approach. In 2008, two lodges were added, bringing 32 more rooms and suites to the property.

Finally - of course, The Waring House is only here because of you - our amazing guests! Thank you for your support. Our dearest wish is that you enjoy every aspect of your visit!

*-Christopher & Norah Rogers (Inn Keepers)*

*Bon Appetite!*

# *A life in Flowers*



The painting featured on the front of the dinner menu is hanging on the wall in Amelia's Garden, along with other floral works of art.

The paintings were painted by Ruth Connell, the mother of Innkeeper Norah Rogers. She studied at Ottawa Ladies' College in the 1930s under Georgie Read Barton.

After raising her four children with her husband, Earl Connell (who was a gardener 'par excellence'), she spent many enjoyable hours transferring her flower arrangements to canvas, creating a heritage of beauty, which Norah and Christopher are happy to share with their guests.



# Chef Jessie Insley



This thoughtfully curated menu was created by Chef Jessie Insley, with input from Executive Chef David Correa. A valued and longstanding member of The Waring House culinary team, Chef Jessie brings a deep commitment to showcasing the best of Prince Edward County's local bounty. His dedication to using fresh, seasonal ingredients from nearby farms and producers reflects both his culinary values and The Waring House's support for the local food community.

Chef Jessie is known not only for the quality of his cuisine but also for his artistic flair in presentation. Every dish he creates is crafted with care and creativity, designed to delight both the palate and the eye. He takes great pride in exceeding guest expectations, ensuring that each dining experience is memorable and satisfying.

Beyond the kitchen, Jessie is a devoted family man who skillfully balances his professional and personal life. His calm and composed presence — especially during the busiest service times — demonstrates a level of professionalism that inspires confidence and earns respect. His steady leadership, collaborative spirit, and unwavering dedication have made him a cornerstone of the culinary team, admired by colleagues, staff, and ownership alike.

# Meet our Executive Chef



Chef David Correa has been the director of the Waring House Cookery School since 2019. We were very pleased when he accepted the role of Executive Chef of the Inn. Chef David comes to us with a wealth of culinary knowledge, gained through an impressive career that has spanned many years and taken him to various countries around the world.

From an early age, food has been his passion. As a child, David loved being in the kitchen with his grandmother and mother when they prepared meals for his family. He attended George Brown College and was a Dean's Honour Roll Graduate of the three-year Chef apprenticeship program. He spent his apprenticeship under renowned Chef Albert Schnell at the Hilton International Toronto Harbour Castle, also working with several well known past and present Chefs well known in the County—Chef Michael Sullivan (The Merill House) & Chef Christian Marchesteiner (Angeline's Restaurant and the Pastry for Culinary Institute of Canada) & Chef Willie Fida. (Angeline's Restaurant)

In these years, he gained many culinary awards. In 1992, he was a member of the opening team for the Euro Disney food division. Over the subsequent years, he has fulfilled the role of Executive Chef for restaurants and resorts in the Caribbean, Vancouver, and Toronto, and has travelled and studied food all across the globe. He was the touring chef to Sir Mick Jagger during his 2002 Rolling Stones World Tour and also taught at Humber College before starting his own catering business.

In the Waring House Cookery School, Chef David has demonstrated his ability to teach and his love of all things food. He takes pride in teaching the importance of reducing food waste and sourcing food locally. He is passionate about his field and eager to instruct and coach his team to produce quality food filled with flavour and style. It is a pleasure to welcome this gifted artisan to Waring House.