

WE ARE GRATEFUL TO BE ABLE TO GATHER TOGETHER THIS CHRISTMAS. WE HAVE PREPARED A SPECIAL MENU OF ALL OF OUR MOST WONDERFUL OFFERINGS FOR YOU TO SHARE WITH YOUR FAMILIES AND LOVED ONES.

1 - PRE-ORDER

WE WILL BE ACCEPTING PRE-ORDERS FOR THE CHRISTMAS MENU STARTING ON **NOVEMBER 17TH** AND **THE LAST DAY TO PRE-ORDER ANYTHING FOR 2025 IS DECEMBER 13TH AT 4PM.** INDIVIDUAL ITEMS WILL BECOME UNAVAILABLE AS CAPACITY IS REACHED; ORDER EARLY TO AVOID DISAPPOINTMENT! ORDERS CAN BE PLACED ON OUR WEBSITE FROM THE ORDER ONLINE PAGE (CLICK [**HERE**](#)).

PRE-PAYMENT IS REQUIRED AND **ORDERS CANNOT BE REFUNDED OR ALTERED ONCE CONFIRMED.**

2 - PICK UP

WE WILL BE OPEN FROM 8AM-4PM ON DECEMBER 23RD AND 24TH FOR WALK-IN PASTRY AND ORDER PICKUP.

THE BISTRO MENU WILL BE UNAVAILABLE AND THE DINING ROOM WILL BE CLOSED AFTER DECEMBER 21ST. SAVING THYME WILL BE CLOSED FROM DECEMBER 25TH TO JANUARY 6TH. WE MIGHT REOPEN WITH REGULAR HOURS JANUARY 7TH, 2026.

PLEASE COME AT YOUR SCHEDULED PICKUP TIME (SELECTED DURING THE ORDERING PROCESS). IF A PICKUP APPOINTMENT IS MISSED THEN PLEASE TEXT MESSAGE US AT 905-929-9955 TO RESCHEDULE. WE ARE UNABLE TO ACCOMMODATE PICKUPS BEFORE THE SCHEDULED TIME.

PLEASE BRING ALL OF YOUR WONDERFUL BURLINGTON COURTESY AND BE PREPARED TO WAIT UP TO ONE HOUR DURING THE BUSIEST PICKUP TIMES.

3 - ENJOY!

WE WISH EVERYONE THE MOST WONDERFUL HOLIDAY!

PREPARED MEALS TO EASILY WARM AT HOME MIX, MATCH AND MULTIPLY
FULL DINNER PACKAGES TO SUIT YOUR GUESTS' APPETITES AND TASTES.

Turkey Dinner

Roasted & Carved White Meat
Roasted Dark Meat on the Bone

Turkey Gravy & Cranberry Sauce

Mashed Potatoes

Wild Rice and Onion Bread Stuffing with Leeks and Mushrooms

Haricots Verts Amandine

Root Vegetable Rosette

Rolls

\$80 for 2 people

\$150 for 4 people

Beef Wellington

Tenderloin, Duxelles, Prosciutto Wrapped in Puff Pastry

Beef Jus

Mashed Potatoes

Root Vegetable Rosette

Haricots Verts Amandine

\$84 serves 2 people

Rum and Brown Sugar Ham

Slow Roasted Country Ham

Rum and Brown Sugar Glaze

Mashed Potatoes

Root Vegetable Rosette

Haricots Verts Amandine

\$70 for 2 people

\$130 for 4 people

Ratatouille en Croute

Eggplant, Zucchini, Tomato, & Gruyère
Layered and Wrapped in Puff Pastry

\$25, serves 2 people

Ontario Rack of Lamb

Roasted New Potatoes, Heirloom Carrots,
Parsnip, Jus, Thyme, Rosemary

\$98, serves 2-3 people

Mac and Cheese (Serves 4 as a side)

Macaroni in a rich and decadent aged Balderson Cheddar sauce

\$24 each

Spinach Salad

Pear, Fennel, Goat Cheese, Candied Walnuts, White Wine Vinaigrette

\$9 per side

French Bistro Salad

Heritage Greens, Frisée, Dupuy Lentils, Wine Poached Cranberries, Crispy
Bacon, Heirloom Carrots, Sourdough Croutons
White Wine Vinaigrette

\$9 per side

Chickpea Salad

Corn, Roasted Red Pepper, Fennel, Toasted Pumpkin Seeds,
White Wine Vinaigrette, Goat Cheese

\$9 per side

Heritage Greens

Served with our white wine vinaigrette

\$4 per side

A LOVELY ADDITION TO YOUR CHRISTMAS DAY BRUNCH EACH QUICHE SERVES 8-10 AND IS PROVIDED COLD TO BE HEATED AT THE TIME OF SERVING. SLICE BEFORE HEATING AND PLACE IN A 350F OVEN FOR 30-45 MINUTES UNTIL THE DESIRED TEMPERATURE IS REACHED.

\$58 EACH PLUS A \$20 DEPOSIT ON THE CERAMIC SERVING DISH
(DEPOSIT IS REFUNDED UPON RETURN OF THE DISH)

SELECT FROM THE MOST LOVED FLAVOURS:

HAM AND JARLSBERG

HAM, BROCCOLI, AND CHEDDAR

BACON, LEEK, AND GRUYÈRE

BACON, TOMATO, AND CHEDDAR

BROCCOLI AND GOAT CHEESE

SPINACH, TOMATO, AND GOAT CHEESE

MUSHROOM, CARAMELIZED ONION, AND PARMESAN

LEEK AND GRUYÈRE

TURKEY POT PIE (8" - Serves 4)

CRISPY PÂTE BRISÉE CRUST,
TURKEY BREAST, PEAS, CORN, VELOUTÉ

\$40

TOURTIÈRE (8" - Serves 4)

CRISPY PÂTE BRISÉE CRUST,
PORK, BEEF, SPICES

\$40

**EVERYTHING YOU NEED FOR THE ULTIMATE MID MORNING FEAST TO
EASILY WARM AT HOME** MEAT AND VEGETARIAN OPTIONS AVAILABLE

Tomato Leek Cheddar Frittata

Pork Breakfast Sausage Patties & Bacon
or
Seasoned Avocado & Roasted Tomatoes

Brioche Pain Perdu

Greek Yogurt with Honey & Pistachio Granola

Saving Thyme's English Muffins

Sauces & Condiments

Raspberry Preserve, Maple Syrup, Whipped Ganache, Mixed Berry Compote

*\$55 per box
Serves 2 Hungry Adults*

WARMING INSTRUCTIONS

*Remove plastic wrap from foil containers and
heat in a 375F oven 12-14 minutes or until to desired temperature.*

All items are fully cooked

EASILY WARM AT HOME ALL YOUR FAVOURITE TWO-BITE, INDULGENCES.
SOLD BY THE DOZEN.

Mini Quiche

32/dozen

broccoli & cheddar | ham & Jarlsberg
bacon leek gruyère | mushroom caramelized onion, parmesan

Gougères

18/dozen

choux, black pepper, cheddar

Soft Pretzels

24/dozen

grainy mustard aioli

Mushroom Tartlets

28/dozen

caramelized onion, parmesan, puff pastry

Sausage Rolls

32/dozen

pork, puff pastry

Spinach Turnovers

28/dozen

goat cheese, puff pastry

Devilled Eggs

by the half dozen

smoked salmon (\$15) | pesto (\$14) | classic paprika (\$12) | ham & gruyère (\$14)
bacon and blue cheese (\$14) | dill pickle (\$14) | beet and goat cheese (\$14)

Aioli Platter

40

Seasonal vegetables are freshly prepared and served with a selection of house-made aiolis for a unique and delicious appetizer: green beans, fennel, carrot, cauliflower, broccoli, heirloom tomato, cucumber, roasted fingerling potato. Serves 4.

Charcuterie Platter

48

A selection of cured meats and artisanal cheeses accompanied by an assortment of our house-made crostini, grainy mustard, and pickled red onions. Garnished with olives and fresh berries. Serves 4

Smoked Salmon Platter

48

Our house cold-smoked salmon served with dark rye crostini, mignonette, horseradish crème fraîche, capers, lemon, and pea sprouts on a bed of herbs and frisée. Serves 4.

MACARONS in a plain white box of 6 for \$18 or 12 for \$36

Christmas flavour assortment:

Candy Cane | Mint Chocolate | Hibiscus Rose | Eggnog | Pistachio |
Cranberry Raspberry | Cookies for Santa (contains gluten) | Chocolate |
Salted Caramel | Black Currant

MINIS Your Saving Thyme favourites in two or three bites!

Mini Viennoiserie (sold individually)

Mini Butter Croissant	1 ⁵⁰
Mini Pain au Chocolat	2
Mini Almond Croissant	2 ⁵⁰

Mini Tarts Assorted Dozen

Lemon, Coconut, Pecan Butters, Chocolate Raspberry
\$24 (Contains almonds and pecans)

INDIVIDUAL PASTRIES a beautiful selection of desserts and pastries for your Christmas brunch or after dinner

Lime Tart	5 ⁴⁵	Butter Croissant	3 ⁷⁵
Lemon Tart	5 ⁴⁵	Pain au Chocolat	4 ⁹⁵
Chocolate Praline Tart	6	Almond Croissant	6 ²⁵
Coconut Cream Tart	4 ²⁵	Leek & Gruyere Croissant	4 ⁷⁵
Cran-Orange Olive Oil Cake (gf/df)	5 ⁵⁰	Pearl Sugar Croissant Twist	3 ⁵⁰
Raspberry Macaron Cake (gf)	9 ⁵⁰	Cinnamon Thyme Bomb	5 ²⁵
Pear Hazelnut Mont Blanc	6 ⁵⁰	Chocolate Thyme Bomb	5 ²⁵
Chocolate Caramel Entremet	6 ²⁵	Sticky Bun	4 ⁵⁰
Vanilla Berry Cheesecake	6 ⁵⁰	Currant Bun	4
Butters Eclair	5 ²⁵	Kouign Amann	2 ⁷⁵
Coffee Crisp Eclair	5 ²⁵	Cranberry Lemon Scone	2 ⁶⁰
Vanilla Caramel Petit Choux	2 ⁷⁵	Aged Cheddar Scone	2 ⁶⁰
Eggnog Petit Choux	2 ⁷⁵	Chocolate Chunk Cookie	2 ⁷⁵
Carrot Cake Stack	9 ⁵⁰	Ginger Molasses Cookie	2 ⁷⁵
Chocolate Raspberry Cake Stack	10	Oatmeal Cookie	2 ⁷⁵
Cherry Clafoutis (gluten free)	5 ²⁵	Chausson Aux Pommes	4 ⁷⁵
Triple Chocolate Praline Tart	6	Cinnamon Sugar Donut	3 ²⁵
Crème Caramel (gluten free)	6 ²⁵		

*Petit Choux and Donuts are best eaten the day they are picked up

ALL OF YOUR FAVOURITE SAVING THYME WHOLE TARTS
HAND-MADE AND PREPARED FRESHLY FOR YOUR CHRISTMAS CELEBRATION

WHOLE TARTS

LIME MERINGUE TART (\$38)
Our famous "key lime pie". Serves 8-10

LEMON MERINGUE TART (\$38)
Sable shell contains almond flour. Serves 8-10

TRIPLE CHOCOLATE CARAMEL PRALINE TART (\$40)
Contains pecans. Serves 8-10

COCONUT CREAM TART (\$38)
Sable shell contains almond flour. Serves 8-10

CHERRY CLAFOUTIS (8") (\$30)
Gluten free, contains almond flour. Serves 6-8

PEAR HAZELNUT MONT BLANC (\$45)
Poached pears & baked almond cream, French meringue & hazelnut whipped ganache. Sable shell contains almond flour. Serves 8-10

RASPBERRY LINZER TART (\$40)
House-made raspberry jam, boterkoek. Sable shell contains almond flour. Serves 8-10

TREAT BOX



Celebrate the season by sharing a Saving Thyme treat box with family and friends (or devour it yourself - we won't tell!)

Hand-made French confections including pâte de fruit, chocolate date bars, meringues, caramel wafers, candied nuts, Napolitaine cookies and more

*Serves 4-6
\$40*

This year, we have created a selection of Bûche de Noël for your holiday celebration.

Choose from 4 chocolate flavours inspired by the season and - as always - hand crafted in French Tradition:

Chocolate sponge, dark chocolate ganache, chocolate buttercream, chocolate sable cookies

Raspberry *purée*, fresh raspberries, raspberry buttercream, chocolate sponge, dark chocolate ganache, raspberry pâte de fruits

Candied orange, orange whipped ganache, chocolate sponge, dark chocolate ganache

Roasted hazelnut butter, chocolate sponge, dark chocolate ganache, hazelnut buttercream, sugared and chocolate covered hazelnuts

Each cake is finished with fudgy chocolate frosting stencilled with a wood grain for our modern take on the traditional yule log.

Serves 10 to 12

\$85 each

