

# “Sense the Difference” in “Comfort Captured in History”

## A Delightful Highlands’ Gourmet Weekend Getaway

**Clyde Hall B&B**  
**October 22<sup>nd</sup> to October 24<sup>th</sup>**

The **Clyde Hall B&B** invites you to a Highlands’ Weekend Gourmet Getaway featuring the teaching and tastes of Chef Ludwig Ratzinger, the ambience and history of Clyde Hall, and the natural beauty of Lanark Highlands.

Your Highland’s Gourmet Weekend will include an afternoon cooking class designed to teach classic techniques along with many simple essential tricks of the trade with “hands-on” guest participation encouraged. The highlight of the weekend will be a six course candlelight dinner and accompanying wines lovingly prepared by Chef Ludwig and served in the grand Dining Room.

Situated in scenic and historic Lanark-Highlands, **Clyde Hall B&B** is one of Lanark Highlands Historic Bed & Breakfasts just one hour west of Ottawa and less than 4 hours east of Toronto.

### Highlands’ Gourmet Weekend Schedule

- ✓ Your gourmet weekend will commence with a casual Friday evening. Hors d’oeuvres will start at 4:00 pm and continue to 6:00 pm. This will be followed by a hearty meal of home-style cannelloni. Throughout the evening, Clyde Hall will be filled with music from our heirloom baby grand piano. Of course, an evening in the country would not be complete without a bonfire, star-gazing and a walk around our 10 acre grounds.
- ✓ Your senses will awake Saturday and Sunday morning to the soothing and heart warming aroma of freshly brewed gourmet coffee and home-baked croissants. Wander downstairs to a full breakfast featuring freshly squeezed juice, fresh fruit salad, eggs benedict, maple glazed bacon or homemade waffles with all the fixings including fresh blueberries and strawberries, whipped cream and local maple syrup.
- ✓ Saturday is yours to discover the land and water trails of Lanark-Highlands, to walk and shop in the historic Village of Lanark, enjoy a specially pre-arranged massage and spa treatment at Clyde Hall (additional charge), or relax by the fire, read a book or just lounge around our historic home and grounds. Of course, please feel free to give us a call to arrange any number of other activities such as horse-back riding or fishing.
- ✓ Cooking class starts late Saturday afternoon in the kitchen with Chef Ludwig. Be it food preparation, time saving tricks or the inside secrets to presentation, the class will be enlightening and entertaining. Guests will be encouraged to jump in and assist or just watch and enjoy.
- ✓ Saturday evening you will be treated to a special candlelight dinner with Chef Ludwig in the grand Dining Room. Throughout the dinner Chef Ludwig will discuss the interwoven



intricacies of the courses and wines on all your senses. After dinner you can relax by the fire, enjoy the fresh evening air or read a book in the sun-room.

<b>Saturday Evening Gourmet Six Course Dinner</b>	
<u>Soup</u> Pear Vichyssoise	<u>Main Entrée</u> Cider glazed Porkloin with Fennel coulis and smashed red skinned Potatoes, glazed carrots with Icewine
<u>Salad</u> Endive, Apple & Walnut Salad with Roquefort	<u>Dessert</u> Maple Mousse with Francellico Chocolate Sauce
<u>Bread</u> Cheddar Pecan Gougeres	<u>Wine</u> An accompanying wine will be served with the Appetizers, Main Entrée and Dessert
<u>Sorbet</u> Blueberry Champagne	

✓ Sunday Morning join us once again for our hearty breakfast and relax before you head off.

Scheduled for the weekend of October 22<sup>nd</sup> to October 24<sup>th</sup>, the all inclusive cost of our Highlands' Gourmet Weekend Getaway starts at \$425.00 per couple, dbl occupancy, depending which rooms are available. This price includes all gratuities and taxes. For additional information please see the "Rates" section on our website.

### **Our Highland's Gourmet Weekend with Chef Ludwig Ratzinger**



While some are born with a silver spoon, Chef Ludwig Ratzinger was born with a pastry roller. As a child he grew up in a Bakery and Pastry business in Germany/Bavaria and later apprenticed in Patisserie in Garmisch-Partenkirchen before returning to the family business. Chef Ludwig came to Canada in 1990 and has worked in the world re-known kitchen of the fabulous and gastronomically famous Chateau Laurier Hotel in Ottawa as well as the Governor General's official residence.

His passion for cooking, sharing and educating started while instructing students at the Chateau Laurier during their apprenticeships. Later on, he began to teach cooking and baking courses within the Ottawa Board of Education. In 2000, Ludwig and his wife Marion purchased The Oaks Resort on Crow Lake where he continues to provide catering services and baking and cooking lessons from his home at the Resort and throughout the Region.

### **Come Tempt Your Senses**

**Reserve Now at 613-259-2330 or send us an email at  
[clydehall@sympatico.com](mailto:clydehall@sympatico.com)**