



**Chef Derek Denny**

**Stratford / Kitchener Region**

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## **Soup Surreal Seasonal Flavours ~ Standard 850ml Container \$9.00ea or \$8.50 for 3 or more**

**Fire Roasted Corn (Seasonal - Summer) gf/v:** Grilled corn on the cob is highlighted in this rich buttery summer soup with a southwest twist. The soup is topped with a touch of fresh made lime and cilantro pesto that brightens this seasonal delight.

*Side: Dip some fresh baked cornbread in your bowl to enjoy this golden vegetable.*

**Lemon Grilled Asparagus (Seasonal - Spring) df/gf/v:** With a mild splash of lemon up front, the char of the grill follows and celebrates the nutty tones of a new season of fresh asparagus leading us into summer. With a short season of fresh local asparagus, fill your bowl and freezer when you can.

*Garnish: Top with crumbled feta and toasted pumpkin seeds to make this a Mediterranean delight.*

**Roasted Butternut Squash & Apple (Seasonal –Autumn) df/gf/v:** Honey and spice roasted butternut squash blended with Wellesley Apple Cider for the coveted velvety squash texture. This is a perfect autumn harvest soup to enjoy when the leaves start to fall, and there's a chill to the air.

*Garnish: Try with crisp apple fritters and toasted pecans.*

**Roasted Red Pepper & Coconut (Seasonal – Summer) df/gf/v:** This soup has a rich smoky red pepper and tomato base with hints of curry and lime. The smooth coconut finish brings a light freshness to every bowl.

*Make a Meal: Top your soup with toasted almonds, and garlic fried shrimp.*

**Roasted Red Pepper Prosciutto (Seasonal – Summer)df/gf:** Packed with Italian flavours this soup is inspired by antipasti. This soup is deep and rich with flavours of tomato and roasted red pepper, accompanied by strong undertones of fennel. Although completely pureed, the smoky and saltiness of the prosciutto makes this the perfect start to any comfort feast.

*Garnish: Enjoy with olives, crusty bread and crème fraîche.*

**Thai Pumpkin (Seasonal – Autumn) df/gf/v:** A unique silky pureed roasted pumpkin soup, with notes of sesame, coconut, lime and lemon grass. Pungent basil, mint, and cilantro distinguish this Thai flavoured autumn gem.

*Make a Meal: Enjoy over a bowl of jasmine rice and top with pan seared sea scallops.*





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**Walnut Roasted Parsnip df/gf/v:** Earthy parsnips roasted and caramelized in walnut syrup, walnut oil and comforting spices. Seemingly thick puree has a velvety melt in your mouth texture.

*Garnish: Crumbled creamy blue cheese, and toasted walnuts bring a tang and crunch to this seasonal delight*

