

Christmas Day Brunch BUFFET

SEATINGS AT 10:00AM & 12:00PM

Cold Selections

Selection of Fresh Baked Croissants & Danish with Creamery Butter & Preserves Bagels & Cream Cheese Fresh Cut Breakfast Fruits

Chilled Seafood

Court Bouillon Poached Prawns
Pepper Smoked Lake Trout
Cured Salmon Gravlax with Shaved Red Onion, Capers & Lemon
Accompanying Savoury Sauces

Meat & Cheese

Selection of Cured and Smoked European Meats
Assorted Local Artisan Cheeses

Main Selections

Brunch Entrées

Assorted Hand Wrapped Dim Sum with Spiced Sesame Soy
Baked Eggs in a Mediterranean Spiced Vegetable & Chickpea Ragu
Waffles with Whipped Cream, Strawberry Sauce & Maple Syrup
Roasted Yukon Gold Potatoes
Turkey Breakfast Sausages
Smoked Pork Bacon

Chef Attended Omelet Station
Chef Carved Mustard Rubbed Roast Beef Au Jus

Old Saint Nick's Dessert Table

Assorted Holiday Cakes, Tarts, Gingerbread Men, Short Bread & German Stollen

> \$70*/Adult \$45*/Children (ages 5-12)

