



**TIS THE SEASON TO  
SAVOUR**

## **Christmas Day Brunch**

*December 25 from 11:30am to 2pm*

### **HOT OFF THE GRIDDLE**

#### **Omelets made fresh to order by our Chef**

Burnbrae farm fresh scrambled eggs  
Grilled sausage links and hickory smoked bacon  
Buttermilk pancakes and belgian waffles with maple syrup,  
whipped cream and forest berries compote

### **THE MAIN EVENT**

#### **Hand Carved**

Prime rib and turkey  
Stuffing, yorkshires and pan gravy  
  
Rotisserie chicken breast, mushroom ragout  
Citrus atlantic salmon, tarragon lemon gremolata, cherry tomato  
Homemade soup from the Chef's kettle  
Tri colored fusilli green peas and sage alfredo cream  
Oven herb roast baby potatoes  
Sautéed garden vegetables

### **SWEET ENDINGS**

A selection of cakes, pies, cookies and french pastries

#### **Freshly brewed coffee and Tazo teas**

**Adults: 35 per person**  
**Children (12 and under): 20 per child**



**Applicable taxes and gratuities not included.  
For your convenience 15% gratuity will be added for parties of 8 or  
more. Please contact us for more information.**