

CHRISTMAS DAY Bunch

\$69+ PER PERSON

FROM OUR BAKERS (V)

Croissants
Swiss Chocolate
Red Fruit Scones
Bostock
Christmas Fruit Cake
Marmalade & Jams
Winterland Focaccia
Braided Brioche
Viennois Rolls

THE PANTRY

Warm Spinach & Artichoke Dip (GF) (V)
Whipped Beet & Goat Cheese Dip (GF) (V)
Onion Dip (GF) (V)
Vegetable Platters (GF) (DF) (VG)
Fruit Platters (GF) (DF) (VG)
Stilton & Pear Radicchio Salad (GF) (V)
Mixed Leaf Salad (VG)
Vinaigrette - Dijon Balsamic
Ranch - Oil & Lemon with Herbs
Candied Nuts (GF) (VG)
Cheese Board:
Local and imported cheeses,
dried fruits, grapes, bread,
house preserves & crackers
Charcuterie Board:
Dry cured meats, assorted pates,
local and imported charcuteries,
pickled vegetables & mustard

JUICE & SMOOTHIES (V)

Fresh Squeezed Orange Juice,
Grapefruit Juice & Apple Juice
Rainbow Smoothie
Green Goddess Smoothie

CARVING STATION

Herb Crusted Bone In Prime Rib with (GF) (DF)
Red Wine Sauce
Roasted Rosemary Turkey (GF)

HOT OFFERINGS

Roasted Root Vegetables (VG) (GF)
Classic Eggs Benedict
Scrambled Eggs & Canadian White Cheddar (GF)
Omelets & Eggs to order (GF)
Bacon & Farmers Sausage (GF)
Confit Garlic & Shallots Crispy Potatoes (GF) (DF)
Milanese Pork Osso Buco (GF) (DF)
Salmon Puttanesca (GF)
Waffles: (V)
Nutella Cream Sauce - Whipped Cream
Maple Syrup - Berries

SEAFOOD TABLE (GF) (DF)

Ahi Tuna Crispy Sushi
Smoked Trout & Fennel Slaw
Octopus & Chorizo Salad
Shrimp Cocktail
Smoked Salmon & Lemon, Capers,
Pickled Red Onion
Cocktail Sauce & Spicy Mayo

DESSERTS

Macaron (GF) (V)
Diplomats (V)
Coffee & Chocolate Yule Log (V)
Chocolate Cake (V)
Eggnog Cheesecake (V)

(V) VEGETARIAN

(VG) VEGAN

(GF) GLUTEN FREE

(DF) DAIRY FREE