



# Christmas Day Brunch Buffet with Lobster

Two 90 minute seating times at 11:00 am and 1:30 pm | \$79/Adult, \$29/Kid (5-10 yrs), taxes & gratuity extra

## Salads

### Kale and Spring Mix Salad

Kale, spring mix, teardrop tomatoes, cucumber, roasted pineapple and lychee with assorted dressings

### Trio Potato Salad

Red, white, and fingerling potatoes, scallions, capers, and cornichons

### Yam Glass Noodle Salad

Scallions, carrots, shiitake mushrooms, red pepper and baby bok choy

### Beet Salad

Red and golden beets with freekeh, sliced red onion and vinaigrette

### Couscous Salad

Couscous blend with dried apricot, haloumi cheese and parsley

### Mushroom and Bell Pepper Salad

## Seafood Tasting Plates

### Poached Shrimp

Mixed greens, grilled diced pineapple, frisée lettuce and cocktail sauce

### House Cured Salmon

Caramelized grapes, grape tomatoes, green onion and crème fraiche

### Poached Baby Scallops

Baby greens, guacamole, diced mango atchara and vinaigrette

## Platters

### Smoked Fish Platter

Smoked salmon and mackerel with red onion slices, capers, and lemon wedges

### Cold Cut Platter

Prosciutto, salami, capicola, soppressata, olives and melon wedges

### Cheese Platter

Deluxe assorted cheese with grapes

## Brunch

### Scrambled Eggs

### Eggs Benedict

### Bacon

### Maple Pork and Halal Beef Breakfast Sausage

### Made-to-Order Omelet Station

Onions, mushrooms, ham, peppers, bacon, cheese

## Carving Station & Hot Food

### Roast Beef Carving Station

### Roasted Turkey and Savoury Stuffing Carving Station

### Roasted Butternut Squash, Heirloom Carrots and Apple Soup

Candied ginger, chives and citrus crème fraîche

### Lobster

Boiled whole lobster with lemon butter sauce

### Grilled Tenderloin Medallions

Braised onions, grilled peppers, gremolata sauce and natural jus

### Roast Leg of Lamb

Baton of parsnips, carrots, and celery root

### Bone-in Ham

Pineapple and Dijon mustard sauce

### Rainbow Trout Fillets

Baked and panko crusted with lemon butter sauce and garnish with leeks, tomatoes, onion and parsley

### Mushroom Ravioli

Cream sauce, tomatoes, basil, grilled peppers and grated parmesan

### Mussels

Sautéed with julienne of leeks, carrots, onion, celery root, parsley, tomato sauce and cream

### Butter Chicken

Mild Indian spiced chicken with garlic ginger, cream and butter

### Roasted Pork Loin

Apple chutney and natural jus

### Holland Marsh Roasted Vegetables

Carrots, parsnips, brussels sprouts and red peppers

### Mashed Potatoes

Yukon gold mashed potatoes with truffle essence

### Basmati Rice

## Sweet Table

Yule log, pudding, cookies, sticky toffee pudding, stollen, cakes, mincemeat tarts, French pastries, assorted squares and jelly cups

## Kids Meals

Chicken Nuggets

Macaroni and Cheese

Cheese Pizza

French Fries

Hot Dog on a Bun