

Christmas Day

BRUNCH

Tuesday, December 25, 2018 | 10 a.m. to 2 p.m.

Prices

Adults: \$43 | Seniors: \$37 | Children: 8 to 12 years: \$26, 3 to 7 years: \$21, Under 3 years: Free

Cold Items

- Pastry chef's creation of breads and rolls
- Alberta cured meats with regional cheeses, candied nuts, grapes & dried cranberries
- Artisan mixed greens salad with berries, hemp hearts, toasted oats & berry yogurt vinaigrette
- Pesto marinated grilled vegetables
- Roasted beets, goat cheese, roasted pine nuts & honey balsamic vinaigrette
- Potato, egg salad with dill & mustard dressing
- Trio colour rotini salad, cherry tomatoes, broccoli, olives, cheddar cheese & cilantro dressing
- Chicken & pineapple salad
- Marinated mussels, shrimp & snow crab legs
- Cured cassis berry salmon gravlax

Action Stations

- Carved AAA Alberta prime rib, caramelized onion & port wine Jus
- Chef attended omelet & waffle station
- Flambé crepes - peaches & Grand Marnier with variety of homemade toppings

Hot Items

- Irish Eggs Benedict
- Maple bacon, turkey blueberry sausage with sautéed peppers & onion
- Roast turkey with spicy cranberry sauce
- Red snapper with saffron seafood sauce
- Duchess potatoes
- Roasted Brussel sprouts & chestnuts
- Buttered chef's choice of seasonal vegetables

Desserts

- Pastry Chef's selection of Christmas tortes, pies, individual pastries & mousses
- Chocolate fountain
- Seasonal fresh fruit
- Coffee and Tea included

Christmas Desserts

- Christmas pudding
- Buche de Noel
- Stollen
- Black forest cake
- Croquembouche
- Bauble cake
- Ginger spiced rum torte
- White chocolate cranberry red wine jelly torte
- Peppermint cheese cake
- Mint chocolate cake
- Christmas cookies
- Pumpkin Mont-blanc