



# BRUNCH WITH SANTA

SUNDAY, DECEMBER 16

Seating Times: 10am & 12pm

## BREAKFAST FAVOURITES

**BELGIAN WAFFLES** – Wild berry compote & syrup  
**MAPLE SMOKED BACON**  
**BREAKFAST SAUSAGE**  
**HOME FRIES**  
**EGGS BENEDICT** – Served to order  
**ASSORTED DANISHES & MUFFINS**  
**FRESH SLICED FRUIT**

## HOT SELECTION

**BUTTERNUT SQUASH SOUP**  
**TURKEY & STUFFING** – Classic roast turkey with herbed stuffing & old fashioned gravy  
**ROASTED ATLANTIC SALMON** – White wine dill sauce  
**MEAT LASAGNA** – Layered lasagna noodles, ground beef, tomato sauce ricotta, mozzarella & romano cheese

## BEVERAGES

**APPLE & ORANGE JUICE**  
**COFFEE & TEA**

**ADULTS : \$38.95**  
**CHILDREN 5 - 12 : \$16.50**  
**CHILDREN 4 & UNDER : FREE!**

## CHEF'S STATION

**CARVED ROAST BEEF** – Horseradish, mustards, au jus  
**HONEY GLAZED HAM**  
**OMELETS** – Selection of fresh ingredients, made to order

## COLD SELECTION

**GARDEN MEDLEY** – Fresh crisp lettuce, cucumber, red onion, sweet peppers, cherry tomato, carrots, assorted dressings & vinaigrettes  
**MEDITERRANEAN FUSILLI** – Sundried tomato, red onion, sweet peppers, Kalamata olives, fusili pasta, sweet tomato poppy seed vinaigrette  
**CHICK PEA & QUINOA** – Sweet peppers, red onion, fresh herbs, citrus vinaigrette  
**ROASTED ROOT VEGETABLE** – Sweet potato, yam & beets, sweet peppers, red onion, green onion, fresh herbs, sunflower seeds, honey mustard aioli  
**FENNEL SLAW** – Anise, green cabbage, citrus aioli

## DESSERTS

**APPLE RHUBARB CRUMBLE**  
**SELECTION OF COOKIES & SQUARES**  
**DOUBLE CHOCOLATE ESPRESSO TIRAMISU**  
**MARINATED FRUIT CUPS**  
**CANDY CANE CRÈME BRÛLÉE**  
**SUGAR TARTS**  
**CHOCOLATE MOUSSE**  
**ASSORTED CAKES**  
**YULE LOG**

