



GIN PARLOUR

Christmas Day Brunch Buffet

11:30am to 3pm

\$69 ++

Starters

Smoked Sturgeon Pâté with Cranberry, Lime and Ginger

Smoked Salmon, Traditional Garniture

Venison, Gin and Cranberry Pate with Wild Huckleberry Jam

Mains

Roasted Hilly Acres Farms Lamb Leg with Rosemary Mint Jus Carving Station

Slow Cooked Prime Rib of Beef Au Jus Carving Station, Horseradish Sauce

Skillet Roasted Trout Amandine

Accompaniments

Glazed Heirloom Carrots • Winter Vegetable Succotash

Natural Creamed Winter Greens • Roasted Brussels Sprouts with Pancetta

Porcini Potato Gratin • Mashed Potatoes with Parmesan and Truffle

Lobster Bisque with Sherry and Rum • Charcuterie and Cheese Selection

Desserts

Pecan and Chocolate Pie • Apple Pie

Pear Crostata • New York Cheesecake

Christmas Cookies