



Easter Brunch 2019

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April 21st-2019

Selection of Artisan Salads

Roasted vegetable pasta, Wholegrain Mustard Fingerling Potato, Sundried Tomato Tabbouleh, Broccoli & Cranberry, Braised Pork belly & Spinach

Local Charcuterie & Specialty Cheese

Local Quebec cheeses and Cured meats. Served alongside house made preserves, crostini & pickles

Wakefield Mill Cured Smoked Salmon & Shrimp

Cured and Smoked in house. Accompanied by Fresh dill cream

Fresh Fruit and Berries, Crudité and Cucumber Dill Dip

Variety of Fresh Fruit and Seasonal Berries

Selection of Vegetable Variety

Traditional Country Breakfast

Eggs prepared to order, Crispy Bacon, Sausage, Pancakes, Waffles and Breakfast Potatoes

Includes an interactive omelette Station

Grilled Salmon & Caper butter sauce

Served with Israeli Cous Cous

Beef Striploin & Pear Maple Smoked Ham

Green Peppercorns, Mushroom Ragout

Apple Pear Compote

Oyster Mushroom & Red Pepper Quiche

Wilted Swiss Chard, Fresh Arugula

"Also Accompanied by Seasonal Vegetables and other side dishes"

Freshly Baked Pastries, Croissants and Breads

Prepared and baked in House

Variety of Cakes, Hot Dessert, Fruit and Tortes

Selection of decadent desserts, including gluten free options

\$50.00 pp

\$25.00 pp Children (under12)