

Christmas Day Brunch Menu 2017

\$55.00 per adult

Children 7-12 Half Price, Children 0-6 Complimentary

Rise and shine Kananaskis, fresh eggs cooked to order – **Chef attended action station**

FROM OUR BAKERY

Breakfast bread, Danish, muffins, croissants, plain and flavored bagels, breads, butter and preserve

BREAKFAST COUNTER

Assorted yogurt, built your own granola station

Fresh sliced fruit and berries

Smoked salmon, cream cheese, capers and sliced onion

HOT

Classic egg benedict, Canadian back bacon and hollandaise sauce

Scrambled eggs, cheese and chives

Pancakes, Canadian maple syrup, Vanilla whipped cream

Bacon, sausage, breakfast potato

LUNCH COUNTER

FROM GARDE MANGER

Selection of house pickles and preserves in mason Jars

Canadian and international cheese selection – **Chef attended station**

Built your salad with our talented garde manger chef – **Chef attended station**

Charcutiere platter

Grilled vegetable assortment with dips, flavored oils and balsamic

Seafood counter- crab, lobster, shrimps, marinated mussels, pickled herring, sardines, smoked oysters

SALADS

Carrot and dates with mandarins

Shallow fried halloumi with grapes, beans and cilantro

Sweet potato salad with corn and green onion

FROM HOT KITCHEN

Chicken mulligatawny soup

Soupa au Pistou

Roasted pork loin with variety of mustards, Marsala jus and horseradish- **Chef attended carving station**

Oven Roasted Tom Turkey, Christmas pear and walnut stuffing, natural pan juices, homemade cranberry sauce

Oven roasted Alberta beef with Stroganoff sauce

Salmon Grenobloise

Vegetable Lasagna

Potato O'Brien

Maple roasted root vegetable with sage

PASTRY CHEFS DESSERT BAR