



# Thanksgiving Brunch

Reservations are highly recommended | 902-245-7712 11 a.m. – 2:00 p.m. | Sunday, October 12

### — SALADS & STARTERS ——

#### Harvest Garden Salad Bar

Crisp greens with Autumn toppings, seeds and house-made dressings

#### Maple-Roasted Beet & Goat Cheese Salad

Sweet local beets paired with creamy goat cheese, raisins and dried cranberries

#### **Baked Potato Salad**

Creamy potatoes with bacon, cheddar, gherkins and onions

#### **Cheese & Charcuterie Board**

Canadian cheeses, cured meats and seasonal preserves

#### **Crudité with Dips**

Fresh-cut vegetables with hummus and buttermilk ranch

#### --- HOT SPECIALTIES ---

#### **Butternut Squash & Maple Soup**

*Velvety squash soup with a hint of sweetness* 

#### **Maple Glazed Roast Turkey**

Juicy local turkey with savoury herb stuffing and pan gravy

#### Maple Glazed Ham

Tender ham baked to perfection with a sweet and savory maple Dijon glaze

#### **Chef-Attended Pasta Station**

Fresh pasta with your choice of sauces, vegetables and proteins

#### **Seasonal Butter Vegetables**

Locally sourced vegetables sautéed in creamy butter

## **Creamy Mashed Potatoes**

Smooth, buttery potatoes with cream and herbs

#### --- BREAKFAST FAVOURITES ----

#### Classic Eggs Benedict

Poached eggs, Canadian bacon and hollandaise on toasted English muffins

#### **Scrambled Eggs**

Fluffy, farm-fresh eggs cooked to perfection

#### **Omelette Station**

Made-to-order omelettes with mushrooms, peppers, cheese, ham and bacon

# Buttermilk Pancakes with Maple Syrup and Whipped Cream

Light and fluffy, topped with local maple syrup

## Sausages, Bacon & Home Fries

Savoury breakfast staples

#### --- ACCOMPANIMENTS ----

**Assorted Breads & Rolls** 

#### Fresh Fruit, Yogurt, Pastries & Granola

Light and fresh options for all tastes

#### Tea, Sissiboo Coffee & Juices

Freshly brewed and chilled beverages

#### --- DESSERTS ----

# Homemade Pumpkin Pie with Whipped Cream

A Thanksgiving classic

# Apple Crisp with whipping cream

Warm and comforting

#### **Pecan Pie**

Rich, indulgent and nutty

#### Chef's Selection of Seasonal Pastries

Sweet creations from our pastry team

\$65 Adults | \$28 Children (12 & under)
Plus taxes. Gratuities not included.