

Christmas Day Maritime Brunch

December 25th 9am to 2:30pm $55 per person

Chef in Attendance

Build-Your-Own Omelette Station
with Ham, Cheese, Mushrooms, Peppers, Onions and Spinach

Atlantic Salmon Carving Station with Maple and Dijon

Soup

Nova Scotia Seafood Chowder

Hot Selection

Classic Eggs Benedict
Turkey with Cranberry Stuffing and Jus
Buttermilk Pancakes with Wild Blueberry Compote and Maple Syrup
Chef's Seasonal Vegetable and Cheddar Frittata
Double-Smoked Bacon
Breakfast Sausage
Roasted Breakfast Potatoes with Caramelized Onions
Maple-Glazed Seasonal Root Vegetables

Cold Selection

Creamy Potato Salad with Grainy Mustard, Celery, and Fresh Herbs
Winter Greens with Apples, Dried Cranberries, Goat Cheese, and Maple-Cider Vinaigrette
Fresh Fruit Bowls
Assorted Danishes and Croissants
Assorted Doughnuts
Selection of Toasts
Cereals
Build-Your-Own Parfait Station

Desserts

White Point House Dessert Selection
Freshly Baked Pies and Tarts

Beverages

Freshly Brewed Coffee and Assorted Teas
Selection of Chilled Fruit Juices

Presented by Executive Chef Athul Shylajan and your host, Lucas Peverill

(GF) Gluten-Free (DF) Dairy Free (DFO) Dairy Free Option (V) Vegetarian (VG) Vegan

*Taxes and gratuities are not included

