



WINDSOR ARMS

Christmas Day Brunch

Seatings at 10:30 or 11am AND 1:15 or 1:45pm (two hour seating)

\$150 per guest

(15% automatic gratuity and 13% HST are additional)

Appetizers

Beef Ragout Arancini (served tableside)

Mixed Vegetable Tempura (served tableside)

Chestnut Soup

Minestrone Soup

Classic Caesar Salad with Shaved Parmesan, Crispy Bacon and Croutons

Atlantic Salmon Carpaccio with Onion, Capers, Dill and Lemon Vinaigrette

Garden Salad with Assorted Dressing

Chef's Selection of Local Cheeses with House-made Jam, Dried Fruits, Nuts
and Windsor Arms Bread Selection

Charcuterie Platter

Half Shell Oysters on Ice, served with Lemon Shallot Vinaigrette

Carving Station

Windsor Arms Roast Beef, Roast Turkey and Cured Ham
Yukon Gold Mashed Potatoes, Traditional Stuffing and Natural Gravy

Omelet Station

Omelets freshly made to order

Pasta Station

Selection of Traditional and Gluten Free Pasta made to order
Choice of Sauce: Tomato Basil, Genovese Pesto, Portobello Cream Sauce

Hot Section

Chicken Saltimbocca served with butter Spinach,
Fingerling Potatoes and Glacé Carrots

Eggplant Lasagna made with Tofu, Chili Roasted Tomato Sauce, Fresh Basil

Sautéed Salmon with Miso Mustard Sauce served with

Israeli Couscous, Bock Choy and Cherry Tomato

Seasonal Vegetable Curry served with Fried Tofu and Naan
Japanese Style Fried Mini Pork Tonkatsu

Mussels Gratin

Dessert Table and Assorted fruits

Strawberry Panna Cotta

White Chocolate Mousse

Green Tea Bavarian

Creme Brûlée

Bûche de Noël

Opera Cake

Christmas Panettone

Sliced Fruit Platter (Orange, Melon, Kiwi, Pineapple, Grapefruits, Strawberry)