



WINDSOR ARMS

## CHRISTMAS DAY BRUNCH

Sunday, December 25<sup>th</sup>

Two-hour Seatings - 10:30 or 11am AND 1:15 or 1:45pm

**Assorted Hotel Bread, Assorted Muffin, Danish and Croissant with Jam & Butter**

Lentil Soup

French Onion Soup

Classic Caesar Salad with Shaved Parmesan Cheese, Crispy Bacon and Croutons

Tuna Tataki Salad with Miso Mustard Dressing

Assorted Garden Salad with Choice of Dressing

Salmon Carpaccio with Onion, Capers, and Lemon Dressing

Assorted Cheese Platter with Jam, Dry Fruits, Nuts and Crackers

Assorted Cold Meat Platter

Mix Fried (Arancini, Mac Cheese & Vegetarian Spring Roll)

Half Shell Oyster on Ice served with Shallot Vinaigrette

### Carving Station

Windsor Arms Special Smoked Brisket, Roasted Turkey Breast and Ham  
Served with Mashed Potatoes, Stuffing, Gravy and Orange Cranberry Sauce

### Egg Station

#### Egg Your Way (By Request)

Freshly made Omelet with Choice of Fillings:

Asparagus, Mushrooms, Cheddar Cheese, Ham and Onion

French Toast served with Maple Syrup

Hash Potatoes, Bacon & Sausages

Cheese Cappelletti with Portobello Mushrooms Sauce

Beef Cannelloni, Rose Sauce

Gluten Free Penne, Tomato Sauce

Chicken Cacciatore-A Rustic Poultry, Vegetable Stew

Herbs Lamb Ragout served with Brussels Sprouts, Hazelnuts and Roasted Sweet Potatoes

Salmon Curry, Cream Sauce served with Israeli Couscous and Rice

Pork Tenderloin Medallion served with Braised Red Cabbage

### Dessert Table and Assorted Fruits

Strawberry Panna Cotta, Eggnog Mousse, Chocolate Pecan Bavarian

Fruit and Nut Trifle, Christmas Panettone, Assorted Petit Fours

Assorted Cut Fruits (Orange, Melon, Kiwi, Pineapple, Grapefruit)

**\$125 Adult / \$75 Children (under 10)**  
**(18% gratuity and 13% HST are additional)**