



New Year's Day Brunch

Tuesday, January 01, 2019

10:30 am – 4:00 pm

\$65 per person + 17% gratuity
½ Price Children 5 – 12 years old

MENU

Freshly Baked Assorted Muffins, Danish, Croissants, Cinnamon Buns, Raisin Brioche, Panettone, Stollen, Fruit Preserves and Butter, Assorted Bagels with Cream Cheese

BREAKFAST OFFERINGS

Orange, Grapefruit, Tropical Blend Juices
Fresh Sliced Fruit Platter, Basket of Whole Fruit and Bananas
Granola and Assorted Cereals, Whole & Skimmed Milk
Homemade Bircher Muesli, Honey & Berries
Hot Oatmeal with Raisins, Cinnamon and Brown Sugar
Individual Low Fat Fruit Yogurts and Plain Yogurt

OMELETTE STATION

Made to order Eggs and Omelets with a selection of fillings:
cheddar cheese, ham, mushrooms, peppers, scallions, bacon
tomatoes and spinach

HOT BREAKFAST OFFERING

Maple Smoked Bacon
Breakfast Sausage
Eggs Benedict

Home Fried Potatoes with Onions and Peppers

Belgian Waffles and Pancakes with assorted toppings:
whipped cream, seasonal berries, fresh berry compote, warm
maple syrup, toasted almonds and chocolate chips

CHEF HERBIE BASCOME'S BERMUDA STATION

Plain and Chicken Cassava Pie

Boiled Codfish with Eggs, Potatoes and Tomato Sauce

Vegetable Patties

Portuguese Doughnuts

Bermuda Style Mac & Cheese

Fish Cakes

Chicken Roti

St. George's Mini Vegetable Turnover

SOUP & ACCOMPANIEMENTS

Celeriac Soup with Pancetta & Chives

Bermuda Seafood Chowder

Happy New Year!

COLD FOOD & SALADS

Mixed Greens, Wild Rocket Arugula, Hearts of Romaine
with focaccia croutons, cider vinaigrette
caesar and tarragon dressing

Vegetable Crudités

carrots, celery, cherry tomatoes, radishes

Bermuda Potato Salad with Peas & Carrots

Char Grilled Pineapple Coleslaw

Hummus, Artichoke & Spinach Dip

Roasted Pumpkin, Quinoa, Candied Pecans Cranberries
White Balsamic Dressing

Panzanella Squash Salad

Mixed Baby Greens Beet Root, Carrots Tossed in Orange
and Hazelnut Dressing

Heirloom Tomatoes & Buffalo Mozzarella

SEAFOOD EXTRAVAGANZA

Poached Prawns, Steamed Clams and Mussels
with cocktail, cognac, remoulade and mignonette sauces

Oakwood Smoked Salmon

with capers, red onion, hard cooked egg, cream cheese
bagel chips

Selection of Three Sushi Rolls

served with condiments

CARVING STATION

24 Hour Roasted Whole Prime Beef Leg

with rosemary jus

Herb Roasted Whole Turkey

with giblet gravy, bermuda onion & sage stuffing

Honey Glazed Ham

served with pineapple chutney

HOT FOOD

Pan Seared Red Snapper

with coconut lemon grass sauce and wilted spinach

Root Vegetable Gratin

Rosemary & Garlic Roasted Potatoes

Rotisserie Chicken, Bermy Fresh Wild Mushroom Ragout

Winter Vegetable Medley

Basmati Rice with Fried Onions

DESSERT EXTRAVAGANZA

Festive Mince Pies, Traditional Apple & Cranberry Pie

Walnut Toffee Tarts, Traditional Cheesecake

Chestnut White Chocolate Yule Log

Festive Cookies (Gingerbread, Linzer, Noel)

Bailey's Trifle, Egg Nog Pot de Crème with Pecan Maple
Crunch, Homemade Christmas Pudding with Rich Brandy

Sauce, Bermuda Rum Cake

LIVE CREPE STATION

Chocolate Sauce, Caramel Sauce, Grand Marnier, Wild Berry
Compote, Nutella, Bananas, Maple Syrup