



Christmas Day Brunch

Tuesday, December 25, 2018

10:30 am – 4:00 pm

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

M E N U

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

Shark Hash Spring Rolls

Bermuda Style Mac & Cheese

Fish Cakes

Braised Onions

St. George's Mini Vegetable Turnovers



*With much thanks and appreciation, we
wish you a Merry Christmas & a
Happy New Year!*

SOUP & ACCOMPANIEMENTS

Minestrone with Parmesan Twist
Bermuda Seafood Chowder

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

Traditional Coleslaw

Hummus

Baby Beet and Ricotta Cheese Salad

Panzanella Squash Salad

Chicken Liver Pate with Bermuda Honey Jelly and
Almond Flakes

SEAFOOD EXTRAVAGANZA

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

House 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 Roast Leg of Prime Beef

with red wine shallot sauce and horseradish cream

Herb Roasted Turkey, Braised Dark Meats

with giblet gravy, pomegranate and cranberry chutney
traditional stuffing with apple and raisins

Honey Glazed Ham

served with pineapple chutney

HOT FOOD

Slow Roasted Mahi Mahi with Spinach and Bell Peppers

Local Pumpkin Gratin

Roasted Winter Vegetables

Basmati Rice with Fried Onions

Penne Pasta with Eggplant Caponata

DESSERT EXTRAVAGANZA

Apple Spiced Frangipane

Walnut Toffee Tarts

Traditional Cheesecake

Chestnut White Chocolate Yule Log

Festive Cookies (Gingerbread, Linzer, Noel)

Mulled Wine Macaroon

Egg Nog Pot de Crème with Pecan Maple Crunch

Homemade Christmas Pudding with Rich Brandy Sauce

Bermuda Rum Cake

Ginger Pumpkin Cranberry Shooters