

CHRISTMAS DAY BRUNCH

December 25 | 119 per guest

Breads & Soup

Freshly Baked Croissants

Selection of Freshly Baked Signature Breads & Rolls

Mini Bagels & Flavoured Cream Cheeses, Whipped Butter, Jams & Preserves

Roasted Butternut Squash & Ginger Soup

Smoothie & Juice Station

Fresh-Squeezed Orange Juice

Mango & Banana Smoothie

Kale & Spinach Smoothie

Salads

Artisan Greens with Assorted Dressings

Caesar Salad with Shaved Parmesan & Garlic Croutons

Brussels Sprout, Broccoli & Cauliflower Salad with Curry Dressing

Golden Beet Salad with Goat Cheese & White Balsamic Dressing

Festive Potato Salad with Grainy Mustard Dressing

Marinated Mushroom Salad with Thyme & Sherry Vinaigrette

Quinoa Salad with Apricots & Almonds

Roasted Corn & Beans Salad with Pomegranates

Festive Panzenella Salad, Roasted Squash, Pine Nuts

Seafood Station

Chilled Alaskan Crab & Prawns

Smoked Salmon, Cream Cheese, Capers, Pickled Onion

Sushi & Sashimi with Wasabi & Pickled Ginger

East Coast Mussels & Clams, Lemon Pepper Sauté

Baby Shrimp & Mango Salad, Citrus Aioli

Hand-shucked Fresh Oysters with Red Wine Mignonette, Vodka Tomato Granite

Lemon, Marie Rose & Cocktail Sauces

Platters

Tomato & Fresh Mozzarella with Extra Virgin Olive Oil

Chilled Asparagus, Shaved Truffles

Vegetable Crudités

Domestic & International Cheese Board with Fresh Baguettes, Assorted Crackers & Grapes

CHRISTMAS DAY BRUNCH

CONTINUED

Dips & Cheese Table

Sundried Tomato Parmesan Dip
Smoked Spanish Olives
Beetroot & Cream Cheese Dip
White Bean & Cilantro Spread
Extra Virgin Olive Oils & Balsamic Dressings
International & Local Cheese Selection,
Honeycomb & Berries
Crusty Baguettes, Rainforest Crisps & Focaccia

Charcuterie Station

Pâté en Croûte with Cumberland Sauce
Prosciutto, Landjäger Sausage, Local Cotto Salami
Black Forest Ham, Bündnerfleisch, Smoked Turkey
Dijon & Grainy Mustards, House-Pickled Vegetables, Mini Cornichons
Dried Fruits, Fig Jam, Chef's Selection of Fresh Breads
Mustard & Pickles

Breakfast Items

Traditional Egg Benedict with Hollandaise
Smoked Salmon Egg Benedict with Hollandaise
Crispy Smoked Bacon & Golden Brown Sausages
Breakfast Potatoes with Peppers
Belgium Waffles with Berry Compote & 100% Pure Maple Syrup

Entrées

Herb & Paprika Marinated Chicken, Oregano Jus
Seafood Medley, Crisp Brussel Sprouts, Chowder Cream
Slow Braised Lamb Osso Bucco
Mushroom Ravioli, Goat Cheese, Crispy Sage, Creamy Mushroom Ragout
Lobster Mac & Cheese
Roasted Winter Vegetable Medley
Mascarpone Mashed Potato

Fairmont
HOTEL MACDONALD

CHRISTMAS DAY BRUNCH

CONTINUED

Action Stations

Chef Carved Free-Range Turkey with Pan Gravy
Apricot Sage Stuffing, Cranberry Sauce
Chef Carved Rosemary & Mustard Marinated Beef Prime Rib with
Horseradish Jus & Yorkshire Pudding
Flambé Station with Crepes, Fruits & Sauces
Made-to-Order Omeletts

Desserts

Festive Bread Pudding, Caramel Sauce
Crème Brûlée
Chocolate Dipped Strawberries
Eggnog Cheesecake
Caramel Pecan Pie Bites
Panna Cotta
Christmas Trifle
Eggnog Mousse
Yule Log
Festive Cookies
Cheesecake Bites
Berry Burst Cake
Fresh Sliced Fruits
Red Velvet Cake
Nanaimo Bar
Chocolate Brownies