

Sunday BRUNCH

Prepared To Order Omelettes
Fresh Baked Waffles

The Classic

Selection of Traditional Sushi & California Rolls
Lemon Poached Shrimp & Fresh Green Mussels with Condiments
Scottish Smoked Salmon with Condiments
Selection of Aged & Cured Ham
Assorted Cheeses from the Cheese Hive & Fiesta Olives

Farm to Table

Heirloom & Tomato Salad, Feta Cheese with Garden picked Oregano
Caesar Salad & Condiments, Toasted Herb Crouton
Potato Salad
Coleslaw
Pickled Beets with Orange Segments

Hot Selection

Mac "n" Cheese
Peas & Rice
Cassava pie
Oxtail with Pink Peppercorn
Jerk Chicken with Fresh Cilantro/ BBQ Chicken (Weekly Choice)
Buttered Carrots & Market Vegetables
Pan Seared Local Wahoo, Lemon Butter Sauce
Roasted Potato Wedges

Traditional Corner

Cod Fish & Potato
Spanish Sauce
Fresh Avocado
Boiled Eggs
Fish Chowder with Sherry Pepper

Carving Station

Slow Oven Roast Salt Crusted Top Round
Roasted Lamb Leg
Maple Glazed Roasted Turkey with Cranberry Sauce

Sweets Corner

Assorted Cakes & pies
Bittersweet Chocolate Mousse

\$59.50+17% per person