

# Christmas Day Brunch

Thursday 25<sup>th</sup> December 2025

# **Cold Section**

Shrimp & hearts of palm shooters
Strawberry, cheese & grape skewers
Charcuterie board
Liver pâté with apple gel
Fresh oysters
Salmon gravlax
Shrimp cocktail

# **Asian Selections**

Sushi rolls, nori sashimi,
traditional condiments
Mini aji tuna and salmon poke,
wakame, rice
Tempura vegetables, tempura shrimp,
panko calamari

#### Chafers

Baked Salmon
pomegranate and orange glaze
Baked Chicken Legs
grapes, fennel, wine, thyme
Korma Vegetables
spices, nuts, cream, chili
Guinness Beef Stew
guinness jus, potatoes, carrots, peas

#### Sides

Saffron rice
Brown butter & raisin roasted
brussel sprouts
Fried onions and garlic green beans
Duchess potatoes
Bacon roasted sweet potatoes
Cornbread, Cassava pie
Apple and apricot stuffing
Cranberry sauce
Bourbon gravy

#### Salad Bar

Mixed greens and condiments
Baked salmon salad
Waldorf salad
Green bean and quinoa salad
Chopped broccoli salad
Caribbean sweet plantain salad
Seasonal roasted butternut salad

### **Breakfast To Order**

Omelets to order
Belgian waffles & fixings
Bacon, pork sausage, eggs benedict
Danishes, mini pancakes
Salted codfish, steamed potatoes,
avocado, spanish sauce, banana,
hard boiled eggs

# Carving

Roasted Pit Ham
pineapple, spices and rum glaze
Roasted Turkey
traditional herbs and spices
Salted Crusted Lamb Leg
rosemary and garlic
Christmas Pork Belly
nuts, apricots, apples, spices

## **Desserts**

Chocolate fountain
Fresh tropical fruits
Grapes and cheese
Chocolate cake
Fresh berry cheesecake
Chocolate pistachio brownie
Boûche de Noël
Crème brûlée
Bread pudding



\$85 PER PERSON plus 17% GRATUITY