



Noble

EXECUTIVE CHEF ~ CHRIS SMYTHE
SOUS CHEF ~ ADAM RAPSEY & CHIS PILIPCZUK
'Using the finest local and regional ingredients'



Merry Christmas from Our Family to Yours!

CHRISTMAS DAY BRUNCH BUFFET

A SELECTION OF BRUNCH STARTERS & SALADS TO INCLUDE:

Ontario Cured & Smoked Meats with Regional Cheeses, Toasted Nuts, Preserves & Fresh Bakery Breads

Artisan Salad Greens, Vine Ripened Tomatoes, Cucumbers, Poppy Seed Vinaigrette

Marinated Pickled Vegetables, Olives, Crudités with Spiced Hummus

Creamy Winter Slaw, Fennel, Napa Cabbage & Heirloom Carrots

Sweet Potato & Egg Salad

Wild Grains & Dried Fruit Salad

Smoked Salmon, Pumpernickel Crisps & Caper Mayo

White Wine Poached Tiger Prawns, Charred Lime Remoulade

CARVING STATIONS:

Slow Roast Rib of Beef with Niagara Cabernet Pan Jus

Sage Roast Ontario Turkey with Savory Cider Jus

ENTREES:

Traditional Eggs Benedict with Smoked Canadian Back Bacon & Hollandaise

Canadian Cheddar & Chive with Country Eggs

Vanilla Pancakes & Brioche French Toast

Bacon & Pork Farmer's Sausage

Pomegranate Lacquered, Roast Cornish Hen

Seasonal Vegetables & Tender Skin Baby Potatoes with Salted Butter

FROM THE BAKERY:

Fresh Sliced & Whole Fruits

A Selection of Decadent Desserts from the Prince of Wales Pastry Shop

\$42++

Price is subject to tax and gratuity.
Available in Noble Dining Room Christmas Day
December 25, 2017 from 10:30am to 2:30pm