



# Noble

EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'



*From all of us at The Prince of Wales*

## MOTHERS' DAY BRUNCH BUFFET

### A SELECTION OF ANTIPASTO & SALADS TO INCLUDE:

Fresh Bakery Breads

Cured & Smoked Meats with Regional Cheeses, Dried Fruits, Preserves & Crostini

Romaine Lettuce Salad, Baby Tomatoes, Cucumbers, Black Olives, Feta Cheese

Pickled & Marinated Vegetable Antipasto

Creamy Savoy Cabbage Coleslaw, Fresh Dill, Caraway Seed

Spinach & Endive Salad, White Mushrooms, Walnuts, Red Wine Pickled Onions

German Sweet Potato Salad, Grainy Mustard, Double Smoked Bacon, Celery & Chives

Atlantic Smoked Salmon, Pumpernickel, Capers Berries & Horseradish Crème Fraîche

### CARVING STATIONS:

Roast Prime Rib of Ontario Beef with Rosemary Natural Jus

Sage Roasted Turkey Breast & Apricot Chutney

### ENTREES:

Goat Cheese & Roasted Red Pepper Baked Quiche

Wild Blueberry Pancakes & Banana Bread French Toast

Bacon & Farmers' Pork Sausage Links

Panko Crusted Pacific Snapper, Charred Lemons, Sauce Gribiche

Rigatoni Bolognese, Parmesan, Chilies

Grilled Hot House Vegetables, Tender Skin Potatoes with Savory Butter & Sea Salt

### FROM THE BAKERY:

Seasonal Sliced & Whole Fruits

Fresh House-Made Croissants & French Pastries

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

**\$42++ (Children under 12 are ½ price)**

**Price is subject to tax. Gratuity is not included.**

**Breakfast Package guests may upgrade for a \$20 surcharge**

**Available in Noble on Sunday May 13<sup>th</sup>, 2018 from 11am to 2:30pm**