EASTER LUNCH

1ST COURSE – CHOICE OF APPETIZER:

Lamb’s Lettuce
Endive, Crispy Pancetta, Dried Tomatoes, Spring Radish, Buttermilk Vinaigrette

☑ Yellow Potato & Leek Soup
Benedictine Blue Cheese Crumble

2ND COURSE – CHOICE OF ENTRÉE:

Pan Roasted West Coast Halibut
Stir Fried Cold Climate Greens, Butter Beans, Sesame, Tamari

Smoked Chili Rubbed Turkey Filet
Sweet Potato Gnocchi, Oyster Mushrooms, Heritage Aged Cheddar Cheese

☑ Fire Roasted Artichoke Risotto
Roasted Garlic, Piquillo Peppers, Niçoise Olives, Sheep’s Milk Feta Cheese

3RD COURSE – DESSERT:

☑ White Chocolate & Lemon Crème Brûlée
Meringue Cloud Cookies and Fresh Raspberries

$42++ (Children under 12 years are ½ price)

Price is subject to tax. Gratuity is not included.
Available in Noble on Easter Sunday, April 12th 2020 from 12pm to 2:30pm
Full lunch a la carte is available in Churchill Lounge
EASTER BRUNCH - 2020

EXECUTIVE CHEF · MARC LYONS

Selection of House Baked Breakfast Pastries
Artisanal Breads and Creamed Butter

SELECTION OF SALADS
Baby Field Green Salad with Honey Lavender Vinaigrette
Deviled Eggs, Radishes and Cherry Tomatoes
Marinated Carrot Salad, Pickled Fennel, Moroccan Couscous Salad
Caesar Salad – Parmesan, Crisp Bacon, Croutons, Creamy Dressing
Marinated Mushroom Salad with Fresh Cilantro and Grilled Peppers
Organic Vine Ripened Tomatoes, Bocconcini and Pickled Red Onions
Grilled Antipasto Vegetables with Goat Cheese, Extra Virgin Olive Oil

PLATTERS
Smoked Atlantic Salmon with Shaved Red Onion and Capers
Seasonal Inspired Seafood
Cured Rainbow Trout with Saffron Citrus Mayonnaise
Charcuterie Platter, Gherkins, Olives, Mustards and Horseradish

Sushi Station
Selection of Rice Rolls and Summer Rolls
Soya Sauce, Pickled Ginger and Wasabi

WAFFLES AND CREPES
Ricotta Stuffed Crepes
Whipped Cream, Fruit Compote, and Chocolate Sauce

QUEEN LANDING OMELET STATION
Tomatoes, Mushrooms, Peppers, Diced Ham and Aged Cheddar
HOT SELECTION

Carving - Slow Roasted Hip of Beef with Natural Jus
Carving - Roasted Orange Glazed Ham, Chestnut Sauce
Baked Salmon with Sautéed Leek and Woodland Mushroom Cream
Rosemary Roasted Leg of Lamb with Apple Cider Jus and Mint Jellies
Roasted Chicken with Caramelized Apples and Brandy Jus
Buttermilk Mashed Potatoes
Cauliflower and Cheddar Cheese Gratin
Queen’s Landing Eggs Benedict with Smoked Ham and Hollandaise
Crispy Quebec Bacon & Country Sausage

FROM OUR PASTRY KITCHEN

Selection of Gateau and French Pastries
Canadian Cheeses and Niagara Fruit Chutney
Fresh Seasonal Fruits and Grapes
Warm Chocolate and Cherry Bread Pudding with Rum Anglaise

Queen’s Landing Children’s Easter Buffet

Easter Egg Hunt

Chicken Fingers
Mac and Cheese
Vegetable Sticks with Sour Cream Dip
Potato Wedges
Pudding Bar, Crushed Candies, Sauces and Whipped Cream
Chocolate Milk
Assortment of Fresh Baked Cookies

$49 per person
Children under 12 $24.00

Offered Sunday 1030am to 2:30pm
Price subject to taxes and gratuities.
Advance Reservations Required, Subject to Availability
EASTER BRUNCH

CONTINENTAL
A Selection of Breakfast Pastries and Breakfast Loaves  
Local Fruit Preserves, Cream Cheese and Butter  
Granola, Dried Fruit, Vanilla Yogurt and Berries  
Sliced Fresh Fruit Medley with Seasonal Berries  
Assorted Cereals

LUSH SALADS
Baby Greens, Strawberries, Toasted Almonds with Poppy Seed Vinaigrette  
Farfalle Salad with Feta Cheese, Niçoise Olives and Grape Tomato’s in Oregano Vinaigrette  
Grainy Dijon Red Potato Salad with Charred Corn and Fresh Dill  
Multi Grain Spring Fresh Salad  
Crudités’ with a Duo of Dips

FROM THE HEARTH
Carved to Order:  
Roasted Dijon Honey Glazed Smoked Ham  
Ancho BBQ Glazed Grilled Salmon  
Belgium Waffles, Omelets and Eggs Cooked to Your Liking

CHARCUTERIE, CHEESE, SEAFOOD
Antipasto Platter of Cured Meats with Marinated Olives and Pickled Vegetables  
Local and Imported Cheese Platter with Crackers and Crisps  
Lemon Garlic Tiger Prawns with Greaves Chili Cocktail Sauce  
Smoked Mackerel, Oysters and Mussels  
Hand Rolled Pickled Herring with Pickled Onions and Lemon

MAINS AND SIDES
Traditional French Toast with Maple Syrup and Fresh Berries  
Applewood Smoked Bacon, Breakfast Sausage  
Eggs Benedict with Hollandaise and Peameal Bacon  
Roasted AAA Striploin of Beef with Onion Jam and Natural Jus  
Buttered Broccoli and Cauliflower with Aged White Cheddar Cheese Sauce  
Sour Cream and Caramelized Onion Mashed Potato

SWEETS
Assortment of Pies, Cakes, and Pastries  
Warm Bumbleberry Crumble with Vanilla Crème Anglaise

42.00 per person

Offered Sunday, April 12th, 2020. Two Seating’s - 11:00 am and 1:30 pm. Price subject to taxes and gratuities. Children under 12 half price. Advance Reservations Required. Subject to Availability.