



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 13th, 2018 from 11am to 2:30pm



MOTHER'S DAY BRUNCH - 2018

EXECUTIVE CHEF · MARC LYONS

\$46.00 PER PERSON

House Baked Muffins, Coffee Cake and French Pastries
French Artisanal Bread with Sweet Butter

SELECTION OF SALADS

Baby Field Greens Salad with Roasted Pear Vinaigrette
Moroccan Couscous Salad with Parsley, Mint and Lemon
Caesar Salad, Parmesan, Crisp Bacon, Croutons Creamy Dressing
Marinated Mushroom Salad with Fresh Cilantro and Shaved Fennel
Organic Vine Ripened Tomatoes, Bocconcini and Pickled Red Onions
Grilled Antipasto Vegetables with Goats Cheese, Extra Virgin Olive Oil

PLATTERS

Smoked Atlantic Salmon with Shaved Red Onion and Capers
Seafood Antipasto with Coriander and Charred Lime
Cured Rainbow Trout with Saffron Citrus Mayonnaise
Charcuterie Platter, Gherkins, Olives, Mustards and Horseradish

WAFFLES/CREPES

Ricotta Stuffed Crepes
Whipped Cream, Fruit Compote
Maple Syrup, Crème Anglaise and Chocolate Sauce

QUEEN'S LANDING OMELET STATION

Tomatoes, Mushrooms, Peppers, Diced Ham, Baby Shrimp, Spinach
and Assorted Cheeses

PASTA STATION

Forest Mushrooms and Baby Spinach in a Roasted Rose Sauce
Potato Gnocchi in a Truffle Cream Sauce

HOT SELECTION

Slow Roasted Hip of Beef with Natural Jus
Maple and Brown Sugar Baked Ham
Whole Roasted Atlantic Salmon Fillet with Herb Butter Sauce
Thyme Roasted Chicken Breast with Caramelized Mushroom
Buttermilk Mashed Potatoes
Honey Glazed baby Carrots
Cauliflower Gratin with Canadian Cheddar Cheese
Classic Eggs Benedict with Virginia Ham
Crispy Quebec Bacon & Country Sausage

Sushi Station

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

FROM OUR PASTRY KITCHEN

Selection of Gâteau and French Pastries
Canadian Cheeses and Niagara Fruit Chutney
Iris's Grilled Preserved Fruits
Warm Seasonal Bread Pudding with Rum Anglaise

Offered Sunday 10.30am to 2:30pm
Price subject to taxes and gratuities. Children under \$21.00.
Advance Reservations Required, Subject to Availability

MOTHER'S DAY BRUNCH

CONTINENTAL

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

LUSH SALADS

Roasted Beets with, Shaved Fennel, Goat's Cheese and Chives
Curried Lentil and Sweet Potato Salad
Toasted Orzo Pasta Salad with Pumpkin and Sunflower Seeds and Mandarin Orange
House Blend of Tender Greens with a Selection of House Made Dressings
Crudités' with a Duo of Dips

FROM THE HEARTH

Carved to Order:
Roasted Hip of Beef served with French Onion Jus and Fresh Horseradish
Ancho Crusted 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 and Garlic Tiger Prawns with Greaves Chili Cocktail Sauce
Smoked Mackerel with Ribbons of Onion, Caper's and Grilled Lemon Wedges
Smoked Oysters, Mussels and Pickled Herring

MAINS AND SIDES

Traditional French Toast with Maple Syrup and Fresh Berries
Apple-Wood Smoked Bacon, Breakfast Country Sausage
Eggs Benedict with Hollandaise and Peameal Bacon
Roasted Chicken Cacciatore with Fresh Herbs
Asparagus and Cauliflower with Lemon Thyme Butter
Herbed Goat Cheese Mashed Potato

SWEETS

Assortment of Cakes and Pastries from the Bake Shop
Warm Country Apple Pie with Vanilla Crème Anglaise

\$40.00 per person

Offered Sunday, May 13th, 2018. 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.