

Christmas Day Brunch

Inn at
Laurel Point

Saturday December 25
Seatings between 11:00 am -2:00 pm
Adults \$80 Children 5-11 \$40 4 & under free
Reservations 250-414-6739

Bakery Items

Croissants, muffins, pain au chocolat

Cold Items

Sliced fresh fruit

Granola with local honey

Field greens

tomatoes, cucumbers

citrus vinaigrette, sweet onion & soy dressing

Squash & cranberry salad

goats' cheese, fresh herbs, maple cider vinaigrette

Kale Salad

tamari seeds, carrots, cabbage, balsamic soy vinaigrette

Tri-Colored potato salad

scallions, bacon, sundried tomatoes, basil aioli

Vegetable platter

tahini miso dip

Charcuterie & antipasto platter

olives, pickles, mustard

Artisan cheese platter

Seafood

BC smoked salmon, candied salmon, tuna tataki, smoked tuna,
wakame salad, mussels, clams, prawns, scallops, yuzu vinaigrette

Chef Attended Stations

Roast turkey

cranberry sauce, pan gravy

Prime Rib

peppercorn sauce, horseradish

Omelet

green onion, cheddar cheese, mushroom, ham, red pepper,
tomato, spinach

Oyster

lemon, tabasco, cocktail sauce

Hot Items

Scrambled eggs

Bacon, local pork sausage

Eggs Benedict

Home fries

onion & red pepper

Maple butter pancakes

Citrus panko crusted steelhead trout

lentils, kale, beurre blanc

Roasted chicken breast

seared fingerling potatoes, mushroom ragout

Char sui pork

lemongrass fried rice, bok choy

Chickpea panisse

roasted cauliflower, herbed tomato sauce, salsa verde vinaigrette

Roasted root vegetables & brussel sprouts

Sage stuffing

Brown butter mashed potatoes

Desserts

Assorted holiday desserts & squares

Christmas pudding

Donut station

spiced sugar, salted caramel sauce

chocolate & raspberry sauce, lemon curd sauce

Artisan cheese platter

Coffee & tea

KIDS BUFFET

Vegetable platter & dip

Caesar salad

Fresh fruit salad

Chicken strips

French fries

Pancakes & syrup

Macaroni & cheese

Glazed carrots

Gingerbread cookies

Rice Krispie Treats™

Jell-O®

We are committed to sourcing sustainable, local, seasonal ingredients and integrating them into our menus.

Brunch prices are subject to 18% gratuity & 5% GST

Alcoholic beverages are subject to 18% gratuity, 5% GST & 10% liquor tax