Easter Brunch AT SAWRIDGE

Sunday April 16th 11am – 2:30pm
Adults $39.95 | Seniors $35.95 | Child (6-12) $21.95
Live Pianist Matt Day

BREAKFAST INDULGENCES

Sawridge Bennies
maple cured ham | thyme & bay poached egg | sautéed baby kale | charred carrot hollandaise

Smokey bacon & farmers sausage with roasted onions

Garlic & herb double twice cooked russet potatoes

Buttermilk & cheddar scrambled eggs

Waffles
Made to order blackberry & mint compote
Whipped mascarpone & vanilla cream

Omelet Station
with accompaniments

CHILLED

Baby arugula salad
grilled pear | parmesan | cauliflower | walnuts | crispy salami

Marinated butternut squash
baby greens | red cabbage | apricots | citrus vinaigrette

Spicy white bean hummus
Poblano | chick peas | roasted garlic | olive oil croutons

Mixed greens & house made dressings

Quinoa & potato
creamy potato | quinoa | chive | grape tomato | horseradish

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Chilled prawns
Lemon chili sauce

Hot smoked organic salmon
house made pastrami spice | cucumbers | pea shoots

ROASTED ! CARVED

Hand carved roasts
slow cooked AAA beef striploin & bone in glazed ham | scalloped potatoes | mustards

PEI Mussels
white wine and shallot butter

Mini smoked pork ribs
sweet & spicy garlic glaze | roasted Brussel sprouts

Juniper glazed salmon
charred carrot emulsion

Local farmer sausage
roasted baby carrots & parsnip | honey butter | parsley

Grilled spring vegetables

SWEETS

Sawridge banana doughnuts
butternut squash cream | salted caramel | macerated berry coulis | apple juniper syrup

Warm chocolate fondue
fresh fruit skewers

Basil lime fruit salad

Lemon blueberry glazed poppy seed cake

Assorted squares and tortes

Sawridge Welcome Home signature cookies

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