



New Years Day Brunch

\$35 per person / 10am – 3pm*
A la carte breakfast also available

Assorted breads and rolls
Fresh fruit preserves, creamery butter, marmalade, peanut butter and honey
Freshly squeezed Florida orange juice, apple and cranberry juice

Breakfast Offerings

Baker's basket of freshly baked pastries - crisp buttery croissants, muffins, fruit-filled Danish
Homemade oatmeal with dried fruits and traditional toppings
Cold cereals and crunchy oven-baked granola with fresh berries
Assorted individual yoghurts
Rashers of smoky bacon
Maple banger sausage
Eggs Benedict with peameal, cheddar biscuits and lemony hollandaise
Cinnamon bun French toast, with raisins, bananas, brown sugar, and sweet butter icing
Crispy fried country potatoes
Buttermilk waffles made just for you
Chef attended omelet station

Special Additions

"Create your own" Caesar Salad, just the way you like it
Mixed baby greens with our own dressings: burnt orange, raspberry and buttermilk
Vine-ripened tomato and pickled red onion salad with Danish blue and torn oregano
Chef Andreas' authentic German potato salad, with apples and bacon
Mediterranean mixed seafood salad
Market fresh vegetable crudité with creamy dill
Warm potato chips with spicy onion dip
Cottages own scalloped potato gratin
Pan-fried trout with lemon caper brown butter, fresh dill
Country roasted chicken with lemon & rosemary, crushed potato, chicken jus
"Fall off the bones" pork ribs with Buffalo blue cheese BBQ sauce

The Butcher's Block

Apricot stuffed, dark beer glazed pork roast
Mustard crusted roast of beef with herb infused jus
assorted mustards and creamy horseradish

Something Sweet

Our bakery will offer an assortment of desserts to include:

Chocolate dipped strawberries
Crème brûlée
Chocolate mousse
English trifle
Chef Rasika's "Orange Ribbon Cake"
Croque-en-bouche
Assorted petit fours

**Prices do not include applicable taxes or gratuity*

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