

Three Course Brunch & Lunch

Select one item from each course - \$22 per guest

Starters

Fruit and Yogurt Parfait with house made Granola.

Soup of the Day

Grilled Asparagus Salad

Mains

Western Croissant

Served Open Face with Freshly Scrambled Eggs, ham, onions, peppers and Cheddar Cheese Baked in a Butter Croissant and a choice of Home Fried Potatoes or Garden Salad.

Smoked Salmon Eggs Benedict

Two Poached eggs over Smoked Salmon on a toasted English Muffin with Fresh Hollandaise Sauce and a choice of Home Fried Potatoes or Garden Salad.

Double Smoked, Pineapple-glazed Baked Ham

Served with Au gratin Potatoes and seasonal vegetables

Ricotta Cheese Tortellini

with duck confit, forest mushrooms, spring chives, wine and asiago cream

Desserts

Belgian Waffle Fruit Trifle

Double Chocolate Truffle Torte

Lemon Mousse

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