

# Christmas Day Princess Brunch

December 25th | 11am - 4pm

\$115 Brunch\* | \$64 Kids Brunch\* [age 4 - 12]

\$140 Pure Brunch\* | \$160 Prosecco Brunch\* | \$190 Veuve Clicquot Brunch\*

(Two hours of unlimited champagne) (\*17% gratuities will be added to the menu price listed)

## EGGS BENEDICT STATION

**Eggs Benedict – Florentine – Royale**  
Served on Johnny Bread with Hollandaise

## LIVE CARVING STATION

**Traditional Roasted Turkey**  
Pan Gravy & Cranberry Compote

**Pineapple & Rum Glazed Ham (GF)**

**Christmas Porchetta**

Roasted Pork Belly, Rosemary, Garlic, Pine Nuts, Raisins

**Chargrilled USDA Prime Rib Roast**

Yorkshire Pudding, Slow Roasted Onion Jam Mint Sauce

Rosemary Red Wine Sauce (GF), Mustard Beer Gravy

**Impossible Wellington**

Thyme Mushroom Sauce

## HOT STATION

**Bermudian Paw Paw Casserole (GF)**

Onion, Beef, Tomato, Cheese

**Mac N Cheese (V)**

**Roasted Atlantic Cod (GF)**

Kale and Mustard Cream Sauce

**Roasted Atlantic Salmon (GF)**

Cherry tomato, Onion, Capers, Fennel

**Roasted Pumpkin (V)(GF)**

Cumin, Honey Spiced

**Potato Dauphinois (V)**

Idaho Potato Gratin, Garlic, Gruyere Cheese

**Cassava Pie**

Chicken, Vanilla, Nutmeg

## FRENCH TOAST & PANCAKES

Strawberries, Blueberries,  
Whipped Cream,  
Berry Compote,  
Chocolate Chips, Syrup

## DELI MEATS BOARD

**American & European  
Artisanal Hams,  
Salamis, & Cured Meats**  
Pickles, Olives & Mustards

## CHEESE BOARD

**Classic American &  
European Cheeses**  
Dried Fruits, Crackers,  
Chutney, Grapes

## FRESH BAKED

**Jalapeño Cornbread,  
Sourdough, Johnny Bread,  
Bagels, Croissants,  
Pain Au Chocolat**

Princess Marmalade,  
Tomato Jam, Honey  
Butter, Bacon Relish,  
Salted Butter, Margarine

## SOUP

**Butternut Squash &  
Ginger (VG)(GF)**  
Honey & Coconut Cream

## SALADS

**Salad Bar (V)**

Seasonal Greens | Romaine  
Arugula | Baby Spinach

*TOPPINGS:* Sweet Corn,

Cucumber, Kidney Beans,  
Feta Cheese, Blue Cheese,  
Pickled Beetroot, Red Onion,  
Herb Croutons, Parmesan  
Cheese, Smoked Turkey,  
Crispy Bacon

*DRESSINGS:* Balsamic,  
French, Caesar, Ranch

**Beetroot Salad (V)(GF)**

Caramelize Pears, Arugula,  
Pine Nuts, Honey Clove  
Dressing

**Baby Potato Salad (V)(GF)**

Red Onion, Cornichon,  
Italian Parsley, Grain  
Mustard Dressing

**Arugula & Fig Salad (V) (GF)**

Goat's cheese, Candied  
Walnuts

**Roasted Butternut**

**Squash Salad (V)**

Spinach, Lentils, Radicchio,  
Maple Vinaigrette

## TRADITIONAL SIDES

**Pigs in Blankets**  
Pork Sausages in Bacon

**Classic Sage & Italian  
Sausage Stuffing**

**Butternut Squash, Cranberry &  
Red Onion Stuffing (V)**

**Roasted Baby Potatoes (V)**  
Garlic, Red Onions, Parsley

**Roasted Brussel Sprouts (V)**  
Maple Glaze

**Honey Glazed Bermudian Carrots (V)(GF)**

**Green beans (V)(GF)**  
Toasted Almonds

## SEAFOOD, SUSHI & SASHIMI

**East Coast Oysters**

**Smoked Salmon**

**Beetroot Gravlax**

**Gingerbread Gravlax**

Capers, Red Onion, Cream Cheese,  
Dill Mustard Dressing, Mignonette,  
Tabasco, Bagel Crisps, Lemon, Lime

**Classic Shrimp Cocktail**

Spicy Cocktail Sauce, Lettuce, Lemon

**Maki Rolls**

Smoked Salmon, Cream Cheese

Tofu Mango(V) | Spicy Tuna

Chicken Teriyaki

**Nigiri**

Salmon | Tuna | Prawn

Pickle Ginger, Wasabi, Wakame, Soy Sauce

## DESSERTS

**Chocolate Fountain**

*DIPPERS:* Marshmallows, Pineapple, Funfetti Rice Krispy Squares,  
Vanilla Finger Cookies, Pretzels, Gingerbread Cookies, Banana Bread

**Pineapple Upside Down Cake (V) | Egnog Flan (V) | Gingerbread Cheesecake (V)**

**Caramelized White Chocolate Mousse (V) | Sugar Cookies (V) | Cinnamon Cake (V)**

**Double Fudge Brownies (V)(GF) | Coconut Cream Tartlets (V) | Butterscotch Pudding (V)**

## KIDS CORNER

**Pigs in a Blanket | BBQ Chicken Tenders**

**Mac n' Cheese | Steamed Broccoli Florets | French Fries**



# Christmas Day Princess Brunch

## BEVERAGE PACKAGES

### CLASSIC BRUNCH

— **\$115 per person** —

Drinks Available À La Carte



### PURE BRUNCH

— **\$140 per person** —

*INCLUDED BEVERAGES:*

Bottega Sparkling Life Blanc  
Non Alcoholic  
Bottega Sparkling Life Rose  
Non Alcoholic  
Ariel Premium Dealcoholized  
Chardonnay  
Ariel Premium Dealcoholized  
Cabernet Sauvignon

### DELUXE BRUNCH

Prosecco Tier

— **\$160 per person** —

*INCLUDED BEVERAGES:*

Cellar Selection Red & White Wines  
Cocktail Du Jour & Long Drinks  
Hamilton Princess  
Selected Bar Spirits

### PREMIUM BRUNCH

Veuve Clicquot Tier

— **\$190 per person** —

*INCLUDED BEVERAGES:*

Cellar Selection Red & White Wines  
Cocktail Du Jour & Long Drinks  
Hamilton Princess  
Selected Bar Spirits

Free flowing drinks is valid for two hours, starting at guest reservation time.