

Thanksgiving Brunch Menu

Sunday, October 7

We invite you, your friends and family to give thanks and enjoy a delicious meal at the Club. Spend quality time with loved one's as we serve up a feast of Fall flavours.

Reservations between 11a.m. and 2p.m.

FRESH FRUIT PLATTER

MUFFINS, CROISSANTS AND DANISHES

BACON AND SAUSAGE

SCRAMBLED EGGS

EGGS BENEDICT

Poached eggs on Peameal and English muffin topped with hollandaise.

FESTIVE SPINACH SALAD

Crisp spinach tossed in a lemon honey vinaigrette and topped with candied pecans, apple, red onion and dried cranberries.

GARDEN SALAD

Field greens topped with cucumber, tomato, carrot shred and red onion accompanied with assorted dressings.

HONEY DILL GLAZED HEIRLOOM CARROTS

Steamed heirloom carrots glazed with a honey dill sauce.

MARBLE MASHED POTATOES

Yukon Gold and Sweet Potato duo.

SAVOURY STUFFING

ROASTED TURKEY CARVERY

RICH TURKEY GRAVY

CHEF'S DESSERT TABLE

A variety of traditional dessert squares and cookies, pumpkin and pecan pies.

COFFEE AND TEA

Adults: \$29.95, Children 12 & under: \$14.95

Children 5 & under are complimentary

Plus applicable tax & gratuity

To reserve your table, please contact Andrew Dalzell at 613-591-9417 ext. 2233, adalzell@clublink.ca or register online.