

Easter Brunch Menn

SUNDAY MARCH 31ST

BREAKFAST ITEMS

Omelets made to order, West coast Eggs Benedict, breakfast sausage, maple cured bacon, shoe string hash brown potatoes, Belgian waffles with fruit toppings, freshly baked muffins, cinnamon rolls, croissants breads, preserves and butter.

HOT ITEMS

Carved roast beef au jus, Moroccan spiced lamb with mint jus, Rice pilaf, grilled asparagus, zucchini and petit pan squash, vegetable quiche and Sole Provencal.

<u>SALADS</u>

Crisp spring greens with assorted dressings, tomato and bocconcini salad, Thai beef salad, roasted squash salad with maple syrup dressing and deviled eggs.

<u>SEAFOOD</u>

Little neck clams and P.E.I. mussels poached on California riesling, smoked fish display with, calypso sauce and traditional cocktail sauce

<u>DESSERT</u>

Assorted cakes and torts, English trifle, fresh fruit, homemade apple strudel with Québec maple syrup, Jell-o, assorted cookies, assorted candies and Chocolate extravaganza

Adult \$40 | Child (6-12) \$15 | Child (5 & under) NC **Includes Coffee & Tea **Pricing subject to HST

> AVAILABLE SEATINGS 10:30 AM - 12:30PM - 1:00PM

Forest Golf Club & Inn 102 Main Street, Forest, ON 519 786 2397