



The Prince George Hotel
HALIFAX

FESTIVE SUNDAY BRUNCH

NOVEMBER 24 & DECEMBER 1, 8, 22 FROM 12PM-2PM.

Brunch Cocktails

Elderflower Prosecco Mimosa and Pickled Caesars

Classic Eggs Benedict

Prosciutto, English Muffin, Pasture Raised Poached Eggs, Lemon Hollandaise

Sides

Double Smoked Bacon, Farmers' Pork Breakfast Sausage, Hash Brown Potatoes

Belgian Waffles

Whipped Cream, Salted Caramel, Belgian Chocolate, Strawberry, Canadian Maple Syrup

Omelette Bar

with Seasonal Vegetables, Cheese and Pasture Raised Eggs

Fresh Baked Goods

Almond Croissant, Pain au Chocolat, Cream Cheese Glazed Cinnamon Rolls, Muffins, Blueberry Almond Coffee Cake, Cranberry White Chocolate Scones

Nosh Board

Dips and Spreads, Cured Meats, Cheese, Pickled Vegetables, Honeycomb

Beet Salad

Pickled Beets, Greens, Orange, Dill, Whipped Feta, Everything Bagel Crunch, Citrus Vinaigrette

Radicchio Salad

Pear, Cow's Moo Blue Cheese, Dates, Candied Pecans, Bacon, Cherry Balsamic

Bulgogi Beef Bowls

Soya Marinated Rib Eye Beef, Sticky Rice, Salted Edamame, Kimchi, Cucumber, Pickled Carrot, Coriander, Scallion, Toasted Sesame, Gochujang

Rigatoni Arrabbiata

Pulled Rosemary Chicken, Whipped Ricotta, Rigatoni Pasta, Fresh Basil

Roast Pork Loin

Studded with Garlic Cloves, Fennel and Orange, Red Pepper, Feta and Spinach, Maple Mustard Emulsion

Traditional Roast Turkey Breast

Cider Gravy, Spiced Cranberry Chutney, Aged Cheddar Whipped Potato

Festive Desserts

White Chocolate Cranberry Tart
Sticky Toffee Yule Log with Whiskey Caramel
Christmas Cookies from Around the World
Orange and Belgian Dark Chocolate Crèmeux
Morello Cherry Bar with Torched Meringue
Apple Rhubarb Almond Crumble, Chantilly Cream

\$65 Adults | \$25 Kids Ages 6-14 | Free for Kids 5 and Under
Plus taxes & gratuity. For Reservations:
Call 902.425.1986 or Email slewis@princegeorgehotel.com