

**HAPPY**  
*Mother's Day*  
**Brunch**

**Sunday, May 12, 2024**  
**11am-3pm**



**\$89 Adults/ \$75 Seniors 65+/  
\$45 Kids 12&under/ Kids 3&under Free**

Beef Wellington  
Smoked Ontario Pork Belly  
Herb Crusted Lamb  
Roasted Fingerling Potatoes  
Honey Ginger Heirloom Carrots  
Antipasto of Charcuterie Meats  
& Cheeses

Omelette Bar  
Crepe Station  
Fresh Fruit & Pastries  
Canadian Oysters  
Smoked Trout  
Demitasse Dessert Selection  
And Much More....



**Contact us for more information**  
**[fbmanager@windermerehouse.com](mailto:fbmanager@windermerehouse.com) | (705)769-3611**



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**Carvery Station**

WH Beef Tenderloin Wellington, Butter Pastry Red Wine Jus, Fresh Horseradish, Yorkshire Pudding  
Spiced, Cured & Smoked Ontario Pork Belly, Lovage Crusted, Miso Mustard  
Herb Crusted Rack of Lamb, Mint Chimichurri, Cracked Coriander Jus  
Tea Smoked Salmon, Soy Honey Butter Glaze

**Hot Table**

Roasted Fingerling Potatoes, Chippy Style, Crème Fraiche, Crispy Onions  
Wilted Spring Kale, Spinach, Spanish Onion, Nutmeg, Fresh Cream  
Penne, Parmigiano Reggiano, Basil Infused Roasted Tomato Sauce  
Honey Ginger Glazed Heirloom Carrots

**Seafood Bar**

Freshly Shucked Canadian Oysters, Horseradish, Mignonette, Poached Shrimp, Cured Tuna, Smoked  
Trout, Ahi Tuna Poke, Ceviche, Crab Claws, Steamed Mussels, Smoked Oyster Dip, Brandade

**Breakfast Bar**

Omelette Bar: Made to order omelettes with seasonal fillings, cheeses and meats  
Crepe Station: Made to order crepes with sweet and savoury fillings  
Eggs Benedict, Scratch Hollandaise, Peameal Bacon, English Muffin, Soft Poached Hens Egg  
Fresh Fruit, Pastries, Parfaits and Breakfast Loaves



**Grazing Table**

Antipasto of Charcuterie Meats, Cheeses, Fresh Breads and Rolls,  
Tahini Roasted Japanese Sweet Potato + Bacon, Crudité, Provisions  
Salad: Down to Earth Organic Greens, Raspberries, Spring Herbs and Flowers,  
Raspberry Vinaigrette  
Iceberg Wedge Salad, Shaved Pear, Poached Pear, Gorgonzola Vinaigrette, Fennel, Tarragon  
Panzanella Salad, Heirloom Tomato, Cherry Tomato, Red Onion, Sofrito, Parmesan Croutons,  
Olive Oregano Vinaigrette, Basil

**Dessert Table**

Demitasse Desserts; Selection of Petit Fours, Tarts, Brulé, Pot du Creme, Finger Desserts,  
Macaroons

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