

CHRISTMAS BRUNCH 49



GRAZING TABLE

SMOKED KUTERRA SALMON

lemon creme fraiche, capers

BEET SALAD

citrus poached beets, brussel sprouts, crumbled goat cheese, spinach

QUINOA SALAD

kale, herbs, dreid fruits, candied nuts

YOGHURT & GRANOLA

mixed berries & vailla bles world yoghurt, juniper granola, berries

CHARCUTERIE & CHEESE

Valbella meats and pates, pickles Canadian cheeses, preserves

WILDFLOUR TOASTS

sourdough, multigrain, brioche, juniper preserves

PASTRY CORNER

macarons
gingerbread cookies
pain d'epices
fruit mouuse
french toast
sliced fruit

BRUNCH

EGGS BENNIES

bannock, poached eggs, hollandaise

MINI SHAKSHUKA

baked eggs in za'atar spiced tomato sauce, preserved lemon & cilantro

MINI FRITATTAS

mini mushroom & goats cheese

BREAKFAST MEATS

double-smoked bacon, Valbella farmers sausage

GRILLED AVOCADO

charred corn, Crystal Springs feta

BROWN BUTTER HASH

potatoes, brown butter, green onions

CARVERY

TURKEY

whole roasted

HAM

maple glazed ham from 4K farms

TRIMMINGS

pan gravy, chorizo stuffing, roasted root vegetables

We are proud to offer handcrafted, seasonal cuisine from scratch

MENU IS SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY

** If you have any dietary restrictions please let our staff know.*

For groups of 12 or more:

no split checks & a 18% discretionary service charge will be added to your bill.



JUNIPER HOTEL
BISTRO