



Organic Brunch on Wadson's Farm

Prepared by Fairmonts' Chefs

Nick Sauter, Timothy Palmer and Isabel Chung

Bitter melon broth, Spiced bitter melon coconut

Selection of Fairmont Breads, Loaves and rolls

Cold 

Mixed Wadson farm greens, with a trio of dressings

Arugula, Red Oak and Bionda Multi leaf

Each served with accompanying dressings

Wadson's Chicken and Winter Fruit Balantine wrapped in
Parma ham, Wadson's Red cabbage and Apple Chutney

Selection of Red and Yellow Mixed farm Tomatoes
and Pickled Red Onion salad

Fresh Farm Vegetables, Italian eggplant dip
and creamy warm spinach dip

Hot 

Whole Wadson's Lamb roasted on the spit

Moroccan Spiced Lamb Chops with Herb Cous Cous
with Mint Cucumber Raita

Chipotle Spiced Hanger Steaks

Smoked Salmon, Wadson's Egg Benedict,
with Maltase sauce

Celeriac and Red Skin Potato Gratin with mustard

Wadson's Lemon and Thyme Roast Chicken,

Red Capsicums, BBQ sauce and Swiss Chard

Trio of Wadson's Roasted Root Vegetables

Sweets 

Wadson's Farm Strawberry Shortcake

Bermuda Banana Upside Down Cakes

Sweet Potato Pie

Bonterra Vineyards • Organic Wines

