

TABLE ROCK HOUSE

RESTAURANT

BY NIAGARA PARKS

NAMASTE

SUNDAY BRUNCH

Choose one starter, entrée and dessert

STARTERS

HEIRLOOM CARROT & APPLE SOUP

hint of turmeric, coriander yogurt

SELECTION OF LOCALLY SOURCED FRUITS

*Rosewood honey drizzle,
Sheldon Creek Dairy yogurt*

ENTRÉES

CORNED BEEF BRISKET HASH

*St David's bell peppers, hash-brown potatoes,
two poached eggs, hollandaise sauce*

EGGS BENEDICT

*two English muffins with poached eggs
& hollandaise sauce served with potato Rösti
choice of: Atlantic smoked salmon, smoked
back bacon or spinach and mushrooms*

ASPARAGUS & FONTINA CHEESE QUICHE

*served with Slegers butter lettuce salad,
White Meadows maple vinaigrette*

DESSERTS

VANILLA ICE CREAM CRÊPE

warm Jordan sweet cherry glaze

TRIO OF GELATO

seasonal fruit, ice syrup drizzle

 VEGETARIAN

 GLUTEN FREE



**NIAGARA
PARKS
CULINARY**