

Christmas 2026

HOLIDAY BRUNCH

NEWLANDS DINING & OAK ROOM

Sat. Dec. 26, Sun. Dec. 27 & Fri. Jan. 1 2026

SAMPLE MENU SELECTIONS

(Selections change weekly)

COLD

- GF Mixed Garden Greens
- GF Caesar Salad
- GF Roasted Balsamic Beet Salad
- GF Southern Style Coleslaw
- GF Greek Salad
- Tuscan Pasta Salad

PLATTERS

- Charcuterie Station
- Smoked & Candied Salmon Platter
- GF Seasonal Vegetable Platter
- GF Fresh Fruit Platter

CARVING

- GF Roast Top Round
with au jus
- GF Herb Roast Turkey
with herb stuffing & cranberry sauce

HOT ENTREES

- Sage Pork Chops
with apple dijon sauce
- GF Pan Seared Salmon
with capers, olives and lemon
- GF Spicy Garlic Prawns
with five spice salt, garlic and chillies
- GF Thai Curry Shellfish
with lemongrass, basil and coconut milk

ACCOMPANIMENTS

- Cranberry Herb Stuffing
- Vegetarian Lasagna
- GF Spinach Rice
- GF Roast Maple Kobacha Squash

BREAKFAST SELECTIONS

- Eggs Benedict
- GF Bacon
- Sausage
- GF Hashbrowns
- French Toast
- Pancakes
- Waffle Station (chef prepared)
- GF Omelette Station (chef prepared)



BREADS & SWEETS

Muffins, croissants, pastries, yogurt station with berries, granola & nuts and a sumptuous selection of festive cakes, holiday tarts & assorted pastries