



# MOTHER'S DAY LUNCH *at Island Brasserie*

Expertly prepared by your dedicated Chef, enjoy a traditional British Sunday Roast with a twist in the Island Brasserie, while enjoying the live classical guitar music of Steve Crawford.

**Sunday May 8th, 2022**

**\$72 per adult | \$54 per child (Children's selection available)**

**Live Music with Steve Crawford**

**Seating at 11:00am or 1:30pm**

*Plus 17% service charge*

*48-hour Cancellation policy \ The full event price will be charged in the event of a no-show or no-call.*

To reserve - [rwtpc.fbres@rosewoodhotels.com](mailto:rwtpc.fbres@rosewoodhotels.com)



**TUCKER'S POINT**  
BERMUDA

# MOTHER'S DAY LUNCH

## *Appetizer choice of:*

### **Bermuda Benedicts**

Codfish Cake Topped with Roasted Banana  
Soft Poached Egg, Spiced Tomato Hollandaise, Avocado

### **Chicken Liver Parfait**

Truffle Tarragon Butter, Red Onion Jam, Toasted House Brioche

### **Bermuda Onion Soup**

Textures of Onion

### **Crawfish Cocktail**

Steamed Crawfish Spicy Remoulade Sauce, Crisp Lettuce, Sweet Melon

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## *Main Course choice of:*

### **Roast Rib of Beef**

### **Rosemary Studded Lamb Leg**

### **Tom Wadson's Chicken Breast**

### **Parmesan Crusted Scottish Salmon**

### **Vegan Vegetable Wellington**

## *Served with:*

Duck Fat Roasted Potatoes, Roasted Carrots, Parsnips and Brussel Sprouts  
Creamy Mash Potato, Cauliflower Cheese, Yorkshire Pudding, Pan Juices

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## *Dessert Course choice of:*

**A Selection of fine Cheese** | Biscuits, Grapes, and Celery

**Banana Crème Brule** | Rum and Raisin Cookies

**Apple Crumble** | Vanilla Ice Cream

**Sticky Toffee Pudding** | Butterscotch Sauce

**Coffee or Tea**