



**FOUR SEASONS HOTEL**  
*Canary Wharf*



## **Tuscan Brunch Menu**

### **Vin d'Honneur**

*Prosecco Brut Col de'Salici*

### **Brunch wines choice of**

*Vernaccia de San Gimignano, Teruzzi & Puthod 2007  
NePriCa, Tormaresca 2005*

### **SEAFOOD CORNER**

Oysters from the market on ice  
Scottish smoked salmon  
Selection of smoked fish (eel mackerel, trout and kipper)  
Prawns cocktail salad  
Beetroot marinated salmon  
Crab claw ceviche style  
White bite carpione style  
Seafood and heart of palm salad  
Mussels and clams marinara

### **CONDIMENTS**

Mignonette for oyster, lemon and lime wrap, grated yolk and white egg, wasabi paste, soya sauce, pickled ginger aioli sauce, capers and lemon sauce

### **SUSHI & SASHIMI CORNER**

Tuna, salmon sashimi  
Mix fish sushi  
Vegetarian sushi rolls  
Soya Sauce, pickled ginger, wasabi paste

### **SALAD CORNER**

Basket of roman salad  
Misticanze salad  
Cucumber, sweet corn, cherry tomatoes, peppers julienne,  
Parmesan shaving, croutons, Caesar dressing, vinaigrette,  
Olive oil, balsamic vinegar in bottle

### **SELECTION OF COLD BUFFET SALAD**

Grilled marinated seasonal vegetables  
Traditional carpaccio with rocket and artichokes  
Cobb salad  
Palm heart, papaya and smoked duck salad  
Cherry tomato and mozzarella with basil  
Goats cheese, baby spinach and fig salad  
Mange tout, mango, black olive salad  
Waldorf salad  
Spinach mini quiche

### **MEZZAHA BAR**

Tzatziki salad, hummus, potatoes salad, mushroom cous cous,  
Sweet and sour Peperonata, taramosalada, stuffed wine leaves, melitzano salad

### **ITALIAN COLD CUT CORNER**

Carved Tuscan ham  
Selection of hand carved Italian cold cuts  
Grilled baby artichokes, sweet pepperoni, sun-dried tomatoes, pickled vegetables,  
marinated olives

### **IMPORTED AND DOMESTIC CHEESE CORNER**

Selection of domestic and international cheese with biscuits, dry fruits and nuts, Parmesan  
wheel

### **HOT FOOD FROM KITCHEN**

Traditional English fore rib roast- beef with Yorkshire pudding  
Rosemary roasted leg of lamb  
Oven steamed whole Scottish salmon

Horseradish Sauce

Apple compote

Mint sauce

English mustard

Mint sauce

Steamed seasonal and sautéed vegetables

Selection of potatoes: roasted and mashed potatoes

Traditional aubergine parmigiana

### **DESSERTS**

Vanilla ice cream

Vanilla sauce

Raspberry sauce

Whipping cream

Chocolate sauce

Truffle chocolate cake

Tiramisu

Chocolate crème brûlée

Chocolate tart

Sicilian cannoli

Vanilla pannacotta

Duchesse biscuits

Hazelnut tartlet

Fruit salad

Bread and butter pudding

Hot chocolate

Crepes suzette