

THANKSGIVING BRUNCH
CIP'S BY CIPRIANI

Happy
Holidays



CAP JULUCA
A BELMOND HOTEL
ANGUILLA

Thanksgiving Brunch

12PM NOON TO 2:30PM

FREE FLOW OF PROSECCO AND MIMOSAS

JOHNNY CAKE LIVE STATION (1)

Island fried cakes, traditional fillings

SALTED FISH PATTIES (1,3,4)

ISLAND CHEESE PUFFS (1,3,7)

GREENS & EGGS, CORNMEAL TART (1,3,7)

CARIBBEAN CURRY GOAT

ANGUILLIAN CONCH STEW (14)

MAHI MAHI CITRUS CRUST (4)

TURKEY ROULADE WITH TRADITIONAL GRAVY (1,12)

LOBSTER MAC & CHEESE (2)

COCONUT RICE & PEAS

FRIED PLANTAIN

PUMPKIN PIE (1,3,7,8)

PECAN TARTLET (1,3,7,8)

PUMPKIN CHEESECAKE (1,3,7)

RUM CAKE (1,3,7,12)

TAPIOCA PUDDING (V)

SWEET COCONUT ROLL (1,3,7)

PASTRIES

PLAIN CROISSANTS, BI-COLOUR CROISSANTS, PAIN AU CHOCOLATE, ALMOND CROISSANTS, CUSTARD DANISH, RASPBERRY DANISH, BANANA BREAD LOAF, ORANGE LOAF CAKE, VANILLA MUFFINS, CARROT CAKE MUFFINS

ASSORTMENT OF ARTISANAL BREADS

BEETROOT BREAD ROLLS, CURRY & SWEET POTATO BREAD, SEEDED WHOLE WHEAT COUNTRY LOAF, BRIOCHE A TETE, CLASSIC FRENCH BAGUETTE, SOFT DINNER ROLLS

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USD 85 PER PERSON

THE DESIGNATED ALLERGENS AND PRODUCTS ARE:

- (1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts
(6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds
(12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs
(15) Suitable for vegetarians (V) Suitable for Vegan.

15% Service Charge will be added to guest folio.

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