

Merry Christmas from the Staff of Stonehurst Manor

Dinner Served from 2 - 8 pm



APPETIZERS

Scallops Wrapped in Bacon - 12

Crispy bacon-wrapped sea scallops, glazed with maple, over apple-braised cabbage.

Shrimp Cocktail - 12

Tiger shrimp gently poached and served with spicy cocktail sauce and lemon.

Fruit and Cheese Platter - 12

A warm crock of selected blended cheeses. Served with fresh fruit and assorted crackers.

Grilled Venison Sausage - 12

Grilled local venison sausage with sweet cherry purée and pickled winter vegetables.

Lobster Bisque - 9

Smooth creamy bisque with fresh lobster and roasted pepper coulis.

SALAD

Garden Salad - 9

Assorted greens, fresh apple, chevre, candied pecans and cranberry vinaigrette and orange zest.

ENTRÉES

Maple-Brined Turkey - 28

Brined with pure maple syrup and roasted. Stuffed with dried fruit and andouille stuffing and giblet gravy.

Aged and Pit-Smoked Prime Rib of Beef - 32

The Ultimate! Aged and slow roasted for eighteen hours. Served with au jus and creamy horseradish sauce.

Wild Rose - 30

Shrimp, scallops, lobster and lump crabmeat served with a mornay sauce and tossed with Manor-made tomato rose fettucine.

Tenderloin of Beef - 32

Pan seared beef tenderloin served with fingerling potatoes, watercress and fresh herbs. Topped with Worcestershire onions and pan sauce.

Roasted Glazed Ham - 28

Brown sugar mustard glazed ham. Served with butternut squash and garlic mashed potatoes.

Pumpkin Ravioli - 28

Manor-made ravioli with cognac, brown butter sage cream sauce with fresh kale and cranberries.

Oven Roasted Half Duckling - 32

Crispy oven roasted half duck topped with blueberry pepper jam.

Grilled Salmon - 32

Perfectly cured North Atlantic salmon with fresh dill and scallion crème fraîche.

SEASONAL DESSERTS to be offered



