



Christmas Dinner



STARTER

*Wild Mushroom Risotto with Shaved Granna Cheese
& White Truffle Essence*

*Apple Wood Smoked Venison Terrine with
Juniper Apple Maple Chutney*

*Grilled & Chilled Shrimp Cocktail with
Mango ~ Ginger Cocktail Sauce*

Oyster Stew with Westminster Oyster Crackers

SALAD

*Assorted Lettuce & Greens Adorned
with a Fresh Chop of Seasonal Veggies
Tossed with Apple Cider Vinaigrette*

CHOICE OF ENTRÉE

*Slow Roasted Prime Rib of Angus Beef with Au Jus,
Horseradish Chive Sauce & Baked Potato*

*New England Baked Cod with Cabot Cheddar
& Buttery Cracker Crumbs and Mashed Potatoes*

*Baked Wallingford Locker Ham
with Maple Mustard Sauce & Roasted New Potatoes*

*Roast Butternut Squash Galette with Pecans,
Micro Arugula & Brandied Dried Cranberries
On Flaky Puff Pastry*

*Topped with Grafton's Clothbound Cheddar
Roasted Christmas Goose with Chestnut Dressing,
Mashed Potatoes, Cranberry Relish & Pan Gravy
\$5 Additional Surcharge*

DESSERT

Buche de Noel

Classic Roulade of Chocolate Cake & Creamy Filling

Warm Apple Cobbler with Wilcox Vanilla Ice Cream

*Grand Marnier Crème Brûlée
with Chocolate Tuiles*



\$56 FOUR COURSE PRIX FIXE MENU