

Merry Christmas from the Staff of Stonehurst Manor

Four-course Dinner Served from 2 - 8 pm
\$68 per person. Tax and gratuity not included.



APPETIZERS (Please select one)

Scallops Wrapped in Bacon

Crispy bacon wrapped sea scallops served on Thai pickled carrot, little leaf greens and maple drizzle.

Shrimp Cocktail

Five pink Gulf shrimp served with spicy cocktail sauce with lemon.

Jonah Crab Cakes

Two cold water crab cakes served with sherry truffle dressed greens and creole remoulade.

Apple Fig Baked Brie

Brie cheese with a fig & apple jam wrapped in a pastry crust and baked.
Served with smoked cheddar crostinis.

SALAD

Caesar

Crisp romaine, Parmesan cheese and garlic herb croutons dressed in our house-made dressing.

ENTRÉES (Please select one)

Traditional Roasted Turkey

Roasted with apple and sage stuffing with classic turkey gravy. Choice of starch and vegetable.

Aged and Pit-Smoked Prime Rib of Beef

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

Wild Rose

Shrimp, scallops, lobster and crabmeat served with a garlic basil cream sauce and tossed with Manor-made tomato rose fettuccine.

Grilled Rack of Lamb

A half rack of pasture fed Australian lamb with red wine Port demi-glace. Choice of starch and vegetable.

Fillet of Cod with a Lobster Cream Sauce

Local Maine cod simmered in white wine, Vermont butter topped with a lobster cream sauce.
Choice of starch and vegetable.

Half Roasted Duck

Crispy half roasted half duckling topped with a port red cherry demi glace.

Faro Island Salmon

Fire roasted salmon fillet served with a citrus ginger crema.

Caramelized Butternut

Pan seared butternut squash fillet served over julienne vegetables, rice pilaf and a sherry shallot vinaigrette.

DESSERTS (Please select one)

Flourless Double Dark Chocolate Torte

Vanilla Bean Crème Brûlée

Blueberry Cheesecake

Limoncello Cake

